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others said not so,
Some said it might do good;
others said no."
—Bunyan

Culinary Crinkles

Published by the Ladies of the

Church of the Advent

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Compiled by

Mrs. Ned McDavid

> *" The art of cooking drew us gently forth*
> *From that ferocious light when, devoid of faith,*
> *The Antropophaginian ate his brother!*
> *To cookery we owe well-ordered States,*
> *Assembling men in dear society."*
>
> *—D'Israel's Curiosities of Literature.*

What Does Cookery Mean?

△

It means the knowledge of all fruit and herbs, and balms and spices, and of all that is healing and sweet in fields and groves, and savory in meats.

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—Ruskin.

Soups

✠

"Tickle the palate of a man,
If you would reach his heart;
Then study here Gastronomy,
As the good housewife's part."

✠

Okra Gumbo.

One chicken, 1 onion, 6 large fresh tomatoes (or 1 No. 3 can), 2 quarts fresh okra, 1 green pepper, without seed, 2 large slices ham, 1 tablespoonful lard, cayenne pepper and salt to taste. Boil chicken and ham. Wash and stem okra. Run okra, pepper and onion through meat chopper. Put lard in kettle. When hot add chicken and ham. Cover closely and let simmer ten minutes. Put okra, tomatoes and pepper in a frying pan, with a little lard; cook until okra is done. Then add the chicken, put in three quarts boiling water. Let it cook an hour longer. Serve with boiled rice. A piece of round steak can be substituted for chicken.

Mrs. H. E. Shropshire.

Consomme.

Put on a large shin of beef in 6 quarts of cold water. Let this simmer all day. Set it to cool at night about ten o'clock, straining and removing the fat the next morning. For seasoning and browning take 2 onions, 2 carrots, (and if you wish celery) chopped fine. Put over these a piece of beef suet, and put in the oven and bake thoroughly. This will season and brown the soup. This is from a famous Swedish cook. *Mrs. J. C. Maben.*

Fish Chowder.

Four or 5 pounds of fish—red snapper is best. Remove the skin and free from the bones. Put skin and bones with head on to cook, covered with cold water, boil fifteen minutes. Wash and pare six Irish potatoes, cut them into slices about one-third of an inch thick, parboil them in boiling water about ten minutes. Cut a two inch cube of salt pork (not bacon), into small pieces and fry with two small onions chopped fine. Strain water in which bones were boiled into a kettle, pour water in which the potatoes were boiled away, but add potatoes to the first liquor. Put pork and onions into a strainer after they are fried and pour 1 quart of milk through it into the kettle with the potatoes and fish water. Add 1 tablespoon of butter, 1 tablespoon of salt, salt-spoon of pepper, then when it comes to a boil add the raw fish cut into pieces about one inch square, let it simmer about ten minutes. Butter six large crackers, put them into a tureen, and pour over the chowder, hot. Very nice. *Mrs. W. J. Cameron*

Mock Turtle Soup.

Take a small shank bone and make a stock, then add 1 large can tomatoes. Brown the flour you use for thickening; add a piece of butter the size of an egg. Salt and pepper to taste. When all is well cooked together, strain this into your tureen. Boil four eggs hard and slice them into your tureen with two sliced lemons and one tumbler of sherry wine, then, pour in your soup. Very good.

Mrs. Robert Jemison.

Gumbo File.

One chicken, 3 dozen oysters, 1 slice of ham, 1 tablespoon of lard, 1 large onion, 2 quarts of oyster water, ½ pod of red pepper without the seed. Salt and cayenne pepper to taste. Cut chicken and dredge with salt and pepper. Cut ham in small pieces, chop onion, put lard in soup kettle. When hot put in ham and chicken, cover closely and fry for five or ten minutes. Add onion, stir to prevent burning. When brown add the boiling water and oyster water which has been heated. Add pepper, pod cut in two, then set gumbo back to simmer for an hour longer. When nearly ready to serve dinner, and while gumbo is boiling, add the fresh oysters, let the gumbo remain on the stove for about three minutes longer and then remove pot from the fire. Take two tablespoonfuls of File and drop gradually into the pot of boiling hot gumbo, stirring slowly to mix well. The rice should be cooked very dry and brought to table in separate dish, and serve about two tablespoonfuls to one plate of gumbo.

Mrs. H. E. Shropshire.

Tomato Soup.

Take a 3 pound can of tomatoes, put in a granite or aluminum kettle, add 1 quart boiling water and cook ½ an hour. Strain through a collander, wash the kettle, put back on the stove, adding a level teaspoon of soda. After five minutes cooking pour in a quart of hot boiled sweet milk, 2 heaping tablespoons of butter, and last salt and pepper to taste.

Celery Soup.

One head of celery, wash, scrape and cut into fine pieces; put it on to boil in one pint of boiling salted water. Cook until very soft, mash in the water in which it was boiled. Cook 1 pint of milk with 1 teaspoon of chopped onion in a double boiler ten minutes. Add this to the celery. Cook 1 tablespoon of butter, with one tablespoon of flour, then slowly add the soup. Cook until slightly thickened. Add ½ teaspoon of salt; ½ salt-spoon of pepper. Let it boil about five minutes. Strain and serve. Very nice. *Mrs. W. J. Cameron.*

Oyster Gumbo.

Cut up a chicken, sprinkle with flour, and fry in the vessel in which the gumbo is made. When chicken is nearly done, chop an onion and fry with it. Pour on this 3 quarts of boiling water and let it boil slowly till the flesh leaves the bones; then add the liquor from the oysters. Salt and pepper to taste. Let this boil a short time then add 100 oysters, and allow them to boil about five minutes. When taken from the fire and before pouring into tureen, sprinkle in two tablespoonfuls of file or sassafras powder. *Mrs. W. J. Cameron.*

Italian Stew.

One 2-lb. can of tomatoes, 1 can of mushrooms, 2 table spoonfuls of olive oil, 1 cup chopped cold meat, 1 small onion (chopped fine), salt and pepper to taste. Garlic if desired. Stew tomatoes, mushrooms and meat together in the olive oil, and salt and pepper to taste. *H. M. Hobson.*

Rothcompolie.
(Spanish).

Joint and stew, simmering until tender, one chicken, boil one cup of rice and dry out thoroughly. Place in sauce pan either four good-sized fresh tomatoes, or one small sized can of same, tablespoon butter, 1 large green pepper, (freed of seeds and chopped), 3 pimentos chopped, 1 teaspoon paprika, salt to taste. Stew these together until tender, stirring frequently, then mix with the rice. The Spanish people mix all (chicken, rice and tomato), but it may also be served by making border of rice mixed with the tomato and etc., about a platter, then after seasoning the chicken and thickening the gravy to the proper consistency, fill center of platter with chicken and pour the gravy over. If one desires, the pimentos may be omitted.

Mrs. Conway.

Oyster Stew.

To 1 quart unskimmed milk add one level teaspoonful of red paprika, 1 pod of garlic, and salt to taste. Place on hot stove, when it comes to a boil add 1 pint oysters, and cook until oysters curl at edges; add piece of butter the size of an egg and serve. This recipe can be increased according to size of family. *Mrs. A. H. Benners.*

Chicken Military Soup.

Use strong chicken broth. Take 1 ounce of butter, 1 tablespoon of flour, mix together in stew pan. Pour the chicken broth boiling hot into this, and stir until thin. Then put in cream to right thickness—also some carrots and dice of chicken.

Mrs. Fred N. Rix.

Fish and Oysters

✠

"Love is a little golden fish,
He might make a daintv dish.
You may try him if you wish,
But I have other fish to fry."

✠

Chafing-Dish Oysters.

1. Oysters a la Creole.—Melt 2 tablespoons of butter in the chafing dish, add one tablespoon of chopped onion, turn the flame half down and cook slowly until the onion begins to color. Add one level tablespoon of flour and brown, then add one cupful of stewed tomatoes. Stir until thickened, add one pint of oysters which have been picked over and drained. When the edges begin to curl put out the light. Add one drop of tobasco sauce, one-half a teaspoon of salt and one tablespoon of chopped parsley and serve on heated plates.

2. Oyster Rarebit.—Clean and remove the muscle from twenty oysters, drop them into a chafing-dish and shake over the flame until the edges curl. Turn into a hot bowl and put in the dish one tablespoon of butter, one-eighth teaspoon of salt and a dash of cayenne pepper. When the butter begins to melt, add one-half of a pound of finely chopped cheese and stir until it melts. Add two slightly-beaten eggs to the liquor which you drain off the oysters in the hot bowl, mix this gradually with the melted cheese, add the oysters and serve at once on hot toast.

3. Creamed Oysters.—Slip the hot water dish underneath, and in the upper pan put one table-

spoon of butter. When it is melted add one tablespoon of flour, one-half of a teaspoon of white pepper, spoon of flour, one-half of a teaspoon of salt and one-quarter teaspoon of white pepper. Add gradually one cupful of cream or rich milk and stir until thickened. Add twenty-five oysters which have been picked over and drained, cover and cook for about three minutes, by which time the gills should have begun to curl. Add one teaspoon of lemon juice. Turn out the light and serve.

4. Oysters and Chicken.—Prepare a white sauce as in receipt No. 3 above. Add one cupful of finely chopped or diced cold roast or boiled chicken and twenty oysters which have been picked and drained. Cook until the gills ruffle, add two tablespoons of finely chopped celery and serve. "Table Talk."

Mrs. A. R. Dearborn.

Deviled Sardines.

Six large sardines. Scrape off skin and put in small pan. Take one teaspoonful English mustard, with two tablespoonfuls of Worcestershire sauce, a little red pepper and cover sardines with this. Put in hot oven, three minutes. Serve on hot buttered toast; cut in slices 1½ inches broad by three inches long, 2 sardines to a slice; serve with slice of lemon. *Mrs. T. C. Thompson.*

Oyster Cocktail.

Mix together 8 drops of tobasco sauce, ½ teaspoonful of horseradish, ½ teaspoonful of vinegar, 1 teaspoonful of tomato catsup. Add eight small oysters, serve in cocktail glasses, sherbert cups or sweet green peppers.

Fried Chicken With Oysters.

Joint a tender chicken, season rather highly; sprinkle over very finely minced parsley and onion, a little table oil and a teaspoonful of lemon juice; let them lie in this marinade, turning every now and then for several hours; then dip in flour and fry until brown and tender. Lay out the pieces as fast as done, keeping hot in a covered earthen dish. When all are cooked, if there is more than a tablespoonful of fat in the pan turn the rest out, add a large tablespoonful of butter, a gill of hot cream and a pint of thoroughly drained oysters. Season lightly with salt and pepper, and as soon as the beards of the oysters begin to open, by which time the gravy will have thickened slightly, pour all over the fried chicken. In frying the chicken care must be taken that there are no burnt particles left in the pan, as this would spoil the delicious flavor of the oysters and cream sauce. *Mrs. Ned McDavid.*

Oysters and Mushrooms.

Boil 75 oysters in their own liquor. Make a rich drawn butter sauce; season with onion, a little garlic, parsley and nutmeg. One can mushrooms, all chopped fine. Add the oysters drained, and cook a few minutes, cover the bottom of the dish with hot buttered toast and pour oysters and sauce over it. Serve hot. *Mrs. P. Toulmin.*

Halibut a la Creme.

Three pounds of fish boiled in cloth (bones taken out). Break the fish as little as possible.

Dressing for Sauce.

One pint cream, 1 scant cup of butter and mace rubbed into the butter and stirred to a cream. Two tablespoonfuls of flour, 1 teaspoonful sweet marjoram, salt and pepper. Put a layer of fish, then a layer of dressing, cracker dust on top and bake for an hour.

—*Mrs. J. C. Maben.*

Creamed Oysters.

Scald as many oysters as you require in their own liquor. Put two tablespoonfuls of butter and two of flour in a thick sauce pan. Stir until flour is well cooked, then put one-half pint of oyster liquor and one-half pint of milk into the flour, and butter and stir until a thick sauce. Put the oysters in, boil once, beat the yolks of two eggs, remove oysters from fire, stir in the beaten eggs—return to fire for a moment and serve. —*Mrs. S. E. Thompson.*

Salt Mackerel.

After soaking several hours, rinse and drain. Lay on a cloth in a dripping pan, cover with cold water and place where it will come to the scalding point; keep it so for twenty-five minutes, then lift up by corners of cloth, drain and place on hot platter. Put border of mashed potatoes around, dot both potato and fish with butter; set in oven to brown. Garnish with parsley and sliced lemon or sliced boiled eggs and serve.

Mayonnaise of Salmon.

One can salmon. Pour the contents into a large bowl, and with pestle make it very smooth. Add a piece of butter the size of an egg, dessert spoonful of anchovy sauce, 1 teaspoonful of Worcestershire sauce, pepper and salt and one half a nutmeg. Put on the fire and stir until the ingredients are well mixed. Take from the fire, add the juice of a lemon and four tablespoonfuls of milk. Stir all. Put into shells and cover with grated bread crumbs, putting over this a little drawn butter.—*Mrs J. C. Maben.*

Meats

> *"All human history attests*
> *That happiness for man—the hungry sinner!*
> *Since Eve ate apples, much depends on dinner."*
> *—Byron.*

Fried Chicken or Beefsteak with Tomato Sauce

After the chicken or steak is done, remove from the frying pan with a fork and into the hot gravy turn half a dozen ripe tomatoes that have been peeled and sliced. Let this stew ten or fifteen minutes, then pour it over the chicken or steak. If much lard is used in frying pour out most of it before putting in the tomatoes. If the tomatoes are acid add a tablespoon of sugar. Canned tomatoes may be used but fresh are preferable. *Mrs. S. E. Greene.*

Beefsteak Roll.

One and one-half pounds of round steak cut rather thin. Make dressing of one cup bread crumbs, half teaspoonful salt, one-sixth teaspoonful pepper, one tablespoonful butter. Mix with one egg and very little cold water. Spread dressing on steak, roll, and tie with string to keep in shape. Put four tablespoons of lard in frying pan and brown the roll in this on all sides. Then add gradually one scant pint of water, teaspoonful salt, little pepper, and half pint strained tomatoes. When it all boiles up put into stew kettle and place where it will bubble for two hours. When done remove string and pour sauce over the meat. *Mrs. C. E. Tandy.*

Mince Meat.

Chop fine two pounds of cold boiled lean beef, and mince to a powder a pound of beef kidney suet, sprinkling it with flour if it seems disposed to stick; seed and cut in half two pounds of raisins, and wash and pick over carefully one pound of Sultana raisins, and two pounds of cleansed currants; be sure they are free from grit before using. Peel and chop fine five pounds of apples, and shred three-quarters of a pound of citron. Mix these all tofether, with two tablespoonfuls each of mace and cinnamon, and one tablespoonful each of allspice and cloves, and one teaspoonful of grated nutmeg, and two and a half pounds of brown sugar, and a tablespoonful of salt. Pour over the whole one quart of sherry wine and one pint of brandy, and pack in a stone jar. The mince meat should mellow two or three weeks before it is used.

Mrs. A. H. Benners.

Chicken Coquiele.

One chicken boiled—when cold cut in small pieces. 2 tablespoonfuls of butter, 1 tablespoonful of flour. Mix in a sauce pan over the fire. Add a large glass of cream and 2 tablespoonfuls of the chicken water or broth, stir awhile. Season with chopped parsley, eschalots, pepper and salt. Add some of the water of the mushrooms then put in a box of mushrooms chopped. Add the chicken and a wine glass of sherry. Let boil once and take from fire. Fill shells or baking dish. Sprinkle with bread crumbs and brown before serving. *Mrs. E. M. Tutwiler.*

Dressed Ham.

Take one pint of flour, one pint of meal, one large onion, one teaspoon celery seed, one teaspoon salt, one teaspoon black pepper, one level cup lard, one teaspoon soda, one cup buttermilk. Mix as for biscuit and bake, then crumble and add another onion and a lump of butter size of any egg. Boil ham thoroughly, then remove skin and back joint and pierce to center, four times from each end, prying the holes open and filling with dressing. Baste ham over with dressing, beat one egg light and pour over that and bake brown. *Mrs. Otey.*

Fricassee Chicken.

Put chicken on to cook whole, in a small quantity of boiling water. More can be added if needed. Season with salt and black or cayenne pepper. When tender, thicken with flour and a cup of cream. Then add to the gravy, ½ can of mushrooms, 1 cup of small white pickled onions. First take out of vinegar, drain and wash off . Add a little parsley. Garnish with parsley, put all together and pour over chicken when ready to serve. *Mrs. E. Erswell.*

Mince Meat.

Two measures of chopped boiled brisket of beef, a little salt, 2 measures of chopped Suet, 5 measures of chopped apples, 5 pounds brown sugar, 1 pkg. grated nutmeg, 1 pkg. cinnamon, 1 quart whiskey, 6 oranges. Grated rind and juice, 6 lbs. of unseeded raisins, 2 bottles of apple cider. This makes nine quarts. *Mrs. George R. Ward.*

Mince Meat.

Two quarts lean beef, 2 pounds sugar, 2 pounds suet, 2 pounds raisins, 3 pounds currants, 1 pound citron, ½ peck apples, 1¼ pounds almonds, (shelled and weighed), 1 quart brandy, 1 quart sherry wine, 3 nutmegs, 1 ounce each of ground mace, cloves and cinnamon. Boil beef till tender, cool, cut up and mix with other ingredients. Keep in covered jar.

Fannie Barker Lynch.

Bread

✠

" Here is the bread which strengtheus man's heart, and is therefore called the staff of life."
— Henry.

✠

Puffed Muffins.

One pint of sweet milk, pint of flour, two eggs, tablespoonful melted butter or lard, and a little salt; sift flour into bowl, add the yolks, and gradually mix in the milk, so it will not limp, as the batter is very thin; add last the whites beaten stiff, and the melted lard or butter; bake in a hot oven, but not too quickly, as they will fall if taken out too soon. This makes eighteen muffins.

Mrs. A. H. Benners.

"Mammy Emma's" rolls.

One quart flour, 1 teaspoon salt, 1 tablespoon sugar, lard the size of an egg, 1 cake of Fleishman's yeast. Put all in tray dry, yeast cake, too, and mix thoroughly, mashing and mincing the yeast cake with the flour. When these ingredients are thoroughly mixed and smooth, add slowly warm water, mixing and working carefully. Work hard until the dough which is stiff at first is very soft and pliable. Take a bright clean ten pound lard bucket and put dough in. Put 1 or 2 layers of paper over top to make the lid fit air tight, set upon warmer of range to rise till morning. Then mold for large rolls and set to rise till breakfast is ready to serve. Bake in a quick oven. *Mrs. Ned McDavid*

Potato Yeast Bread.

Boil three medium sized potatoes, mash fine and let cool a little so as not to scald flour, then sift about three quarts of flour into a crock and stir into it the potato water and potatoes, also one Magic yeast cake dissolved in a little warm water. Use enough water to make the sponge the thickness of batter cakes. In winter place where it is warm and let raise over night. The next morning early sift two sifters of flour into your bread pan or tray and pour into it the yeast set the night before, add two tablespoonfuls of salt and two tablespoonfuls of sugar and one half cup of lard, mix all together, add a little more warm water, also flour if necessary and knead from fifteen to twenty minutes. Cover and set aside to raise for about three hours, then sprinkle a little flour on the board and knead only long enough to shape it into loaves. Put into a well greased pan, rubbing a little butter or lard on top of each loaf so it will brown nicely. Let raise one-half hour and bake in moderate or slow oven one hour. When done wrap in bread cloth and set away. This recipe will me five loaves. *Mrs. W. S. Scott.*

Sally Lum.

One quart of flour, 3 eggs, 1 tablespoon of butter and 1 tablespoon of lard, 1 tablespoon of sugar; sift the flour with a teaspoon of salt. Sift the flour into the tray, divide in half. Beat the eggs, add sugar, butter and lard, beat well. Pour into the tray, then add half a cup of yeast. Stir in all the flour, adding milk to make a stiff batter. Beat well, put to rise. When risen, beat a little, put into a mould, rise and bake. *Mrs. W. E. Evans.*

Light Bread.

Boil at dinner 2 medium size potatoes done and mash them and return to the water which must be boiling, stir the potatoes in it well and set aside. Soak 1 cake of Magic yeast in 1 pint of tepid water about ½ hour, then stir this into 1 quart of flour and mix to the consistency of corn batter. Let this rise from noon until 5 or 6 o'clock. In a large bowl at about 6 o'clock beat 2 eggs light, add from ½ to 1 pt. of sugar, as you like it, add the potato water (which is nearly 1 quart with the water), 1 quart of flour, heaping tablespoon of lard, tablespoon of salt. Add the sponge, (the risen yeast) and gradually flour until you can work it, then put on the biscuit board and knead well. Put in a greased jar, (of 2½ gallon size) and let rise. Grease the top of bread well. In the morning make into rolls, pones or pocket books; grease the tops and let rise and bake. This is too simple to even fail.

Courtesy of *Mrs. John D. Weeden, Florence, Ala.*

Delicate Waffles.

One pint sweet milk, stir into this slowly one quart flour which has been sifted twice. Add pinch of salt, yolks of three eggs well beaten, two teaspoons baking powder, stir the whole well and fast for three minutes, lastly stir in the whites, whipped stiff. Bake quickly. *H. D.*

Zephyr Wafers.

One cup flour, 1 cup milk, 1 teaspoon melted butter, 1 teaspoon salt, put 1 teaspoon on the batter in hot wafer irons. *Mrs. R. H. Pearson.*

Rolls.

One and one-half cups of warm water. Into this crumble 1 Magic yeast cake, and 1 level teaspoonful salt, 2 tablespoons sugar. Into 4 cups flour pour this mixture, with a heaping tablespoonful of lard. Work well, and put the soft dough into a greased bucket and set away over night in a warm place. Next morning turn back into tray and work just a little again, adding a little more flour. Make into rolls, put into baking pan, brush top with melted butter, and set near the stove to rise again. This will take about 1 hour and a quarter. Lay 2 sticks across pan, and over this spread a cloth while rolls are rising. Turn pan often, do not let it get too hot or the rolls will not rise. After they have risen sufficiently, put in quick oven and bake.

Mrs. Ned McDavid

Whole Wheat Bread.

Soften one cake of compressed yeast in one-fourth cup of water. Sift a scant quart of flour into a bowl with two teaspoons of salt, and one-fourth cup of sugar and make into a batter with a pint of warm milk and yeast. Beat well, and work in sifted flour until the bread can be handled lightly on the board. Place in greased bowl, cover well and leave in a warm place. Shape into two small loaves, when light, and bake in a moderate oven about forty-five minutes, brushing with soft butter, just before placing them in the oven. For nut loaves, a cup and a half of sliced nuts (pecans and English walnuts) may be added with the flour. *Mrs. R. H. Pearson*

Five Minutes Pastry.

Two cups flour, yolk of 1 egg, ¼ teaspoon baking powder, ½ cup butter, ½ teaspoon salt. Ice cold water to mix. Sift together flour, salt and baking powder. Cream butter in a bowl as for cake. Then stir in the flour, using a knife and not touching at all with the hands. Mix quickly with the egg and water. Roll out once on a floured board and 'tis ready for using. The egg may be omitted if preferred. It is nice to make this several hours before wanted, and set on the ice. *Mrs. R. H. Pearson.*

Buttermilk Biscuits.

Two cups of flour, 2 tablespoons lard, ½ teaspoon salt, ¼ teaspoon soda, 1 full teaspoon baking powder, mix thoroughly, then add 1 cup buttermilk, roll out cut with biscuit cutter and bake.

Mrs. S. E. Thompson.

Madisons.

Two eggs to 1 quart of flour, a teaspoonful of sugar, 1 tablespoonful of butter. Make up the night before for breakfast, with tablespoonful of yeast, and use milk instead of water to make the dough the consistency of bread. Roll out in the morning cut in round shapes and bake as you do biscuit. This recipe was given by "Dolly Madison" to Mrs. Walker Tomlin, mother of Mrs. Corbin Braxton of "Chericoke," Va. *Mrs. W. E. Evans.*

Corn Sticks.

Two cups of meal, 2 eggs, ½ teaspoonful salt, 1 teaspoonful baking powder, ¼ teaspoonful soda, 1½ cups buttermilk. *H. M. Hobson.*

Rusks.

Three pints of flour, one cup of lard, and butter mixed; three eggs, one pint sweet milk, and two large spoonfuls crumb yeast, or one cake of Fleischman's yeast. At bedtime mix the milk warm with the yeast and enough flour to make a thick batter; beat fifteen minutes; cover and keep where it will be warm; next morning, if the sponge is light, add the sugar and flour to make a dough; keep moderately warm until it rises; work again and add the lard and butter; when light, mold into rolls and put into greased pans; let them rise twice the size of the rolls; rub the top with sweet milk, sprinkle with sugar, let rise and bake in a moderate oven.

Mrs. A. H. Benners.

Mush Bread. (1).

Scald one quart of sweet milk, add one pint sifted meal and let cook until smooth and done; take from fire and let cool; adding a spoonful of butter stirred well in; then add three eggs well beaten; put in baking dish and brown in oven.

Mrs. A. H. Benners.

Mush Bread. (2).

Scald one cup of meal with three of boiling water; add three eggs well beaten; three cups of buttermilk; one teaspoonful of soda, one of salt, and one of melted lard, added last; bake in a pan slowly.

Mrs. A. H. Benners.

Sally Lum.

Four cups flour, four eggs, one cup milk, one cup sugar, one large spoonful butter, 3 even teaspoons yeast powder, pinch of salt. Bake in a cake pan.

Owendaw.

Two cups boiled grits, 1 heaping tablespoon butter or lard, 4 eggs, 1 pint sweet milk, ½ pint corn meal, salt. Mix in butter while grits is hot. Beat the eggs light and stir in the grits. Next add the milk, gradually stirred in; and lastly the corn meal. The batter should be the consistency of boiled custard, and if too thick add more milk. Bake with a good heat at the bottom and not too much at top, so as to allow it to rise. Send to table hot in baking pan.

Beaten Biscuit.

One quart of flour, half cup of lard, teaspoonful of salt, and a little less than one cup cold water and sweet milk mixed. Rub lard through flour thoroughly, mix stiff, and break until it blisters and pops. Bake in hot oven about fifteen to twenty minutes.

Mrs. A. H. Benners.

Brown Bread.

Two cups graham flour, 1 cup white flour, 2 teaspoons baking powder, ½ cup New Orleans molasses, into which has been stirred ½ teaspoon of soda, 1 teaspoon salt, 1½ cups sweet milk. Mix well, put into pan (well greased) and bake in slow oven.

Ella Hubbert.

French Biscuit.

Six eggs, 1 pound sugar, ¾ pound flour—flavor to taste. Drop on buttered paper, sift powdered sugar on them, then bake. *Mrs. T. O. Smith.*

Omelets, Croquettes and Side Dishes

"Variety's the very spice of life that gives it all its flavor."
—Cowper.

Spanish Omelet.

Make a plain omelet with 6 eggs beaten separately. Four tablespoons of cream, 1 small can of tomatoes, 1 small can of mushrooms, 1 small onion, 1 teaspoon sugar. Salt and cayenne pepper to taste. Put tomatoes on to cook while the omelet is being made, slice the onion, fry in butter, add mushrooms and tomatoes. When omelet is ready pour sauce over.

Mrs. E. Erswell.

Chicken Croquettes.

Boil one large chicken until tender in salt water. Run through meat chopper when cold, grinding with it one large onion. Then season with salt, pepper, celery salt, (a sprinkling of nutmeg if desired and the juice of a lemon. In a separate sauce pan pour a teacupful of sweet milk in which has been dissolved two or three crackers. Cook until it becomes the consistency of thick cream. When cold pour this over the chicken, mix well and set aside until it can be easily handled. Mold into croquettes, roll in cracker dust, then in beaten egg, again in cracker dust, and set on the ice two hours before frying in smoking hot lard, deep enough to float them.

Mrs. J. Rivers Carter.

Brain Croquettes.

Two sets of brains, 1 chicken, 1 pint of cream sauce, 1 lemon, 1 tablespoonful of butter, cracker crumbs. Boil the brains (after picking and scalding), in water with the juice of the lemon. Boil the chicken separately, and cut up finely. Mix brain and chicken together. Make the cream sauce by letting 1 pint of sweet milk come to a boil, then add two heaping tablespoons of flour mixed with a little cold water and a heaping tablespoonful of butter. When it begins to thicken, salt and cayenne pepper to suit taste. Pour the sauce while hot over the chicken and brains mixture, adding the cracker meal to give consistency. Mold into croquettes when cool, and roll in egg and then cracker crumbs to fry.

Mrs. Ned McDavid.

Egg Omelette.

Three eggs beaten well (separately), add to the yolks 1 teaspoonful flour and 1 level teaspoonful baking powder. Salt and pepper and 1 cup of sweet milk. Have frying pan hot with lump of butter. Let cook on top of stove until bottom is brown, then before turning grate cheese and put in oven until brown. Serve immediately. *Mrs. E. D. Bacon.*

Salmon Croquettes.

Drain the liquor off 1 can of salmon, take out bones, mash fine, add ½ as much potato mashed fine, 2 eggs, 2 tablespoons Worcester sauce, salt and pepper to taste. Roll in meal and fry in hot lard.

Mrs. F. B. Lynch.

Sweetbread Croquettes.

One set sweet breads, ½ cupful chopped chicken, or turkey breast, two-thirds pint boiling cream, 1 small cupful stale bread crumbs, 1 small onion, 1 dessert-spoonful chopped celery or celery seed, ¼ pound butter, 1 teaspoonful chopped parsley, salt, cayenne pepper and nutmeg to taste. Pour boiling cream over bread crumbs and mash smooth. Parboil sweet-breads and chop very fine, grate onion and chop chicken fine. Mix all ingredients well together. When cold shape as pears, roll in beaten egg, then in bread crumbs and fry in deep lard.

Mrs. Ned McDavid.

Chicken Sandwich.

Mix 1 tablespoon salt, ½ tablespoon of mustard, ¼ teaspoon pepper, 2 tablespoons sugar, 2½ tablespoons melted butter, ¾ cup of cream or milk, ½ tablespoon flour, ¼ cup of hot vinegar, 1 egg. Mix all the dry ingredients together, then the egg, then the butter, then the milk, then the hot vinegar. Cook in a double boiler until thick. Grind chicken in a meat grinder. This makes 25 sandwiches.

Mrs. Robt. Jemison, Jr.

Egg Croquettes.

Eight hard boiled eggs, half pound bread crumbs, 1 pint of cream or milk, quarter of a pound of butter, scald the cream, and pour hot over the bread crumbs, rub eggs through a collendar, and mix with crumbs, season with red pepper, a little salt and a little onion; chill, dip in bread crumbs and fry as other croquettes.

Mrs. A. H. Benners.

Italian Macaroni Dressing.

Use ½ cup of olive oil one large spoon of butter, 3 or 4 large onions (cut up fine), mix with butter and oil and let cook until brown. Add two tablespoons of Worcestershire sauce, then, either 1 pound of beef or 1 whole chicken, then 1 large can of tomatoes, salt and pepper to taste. Let cook for two hours. After working 2 handfuls of dry mushrooms in hot water, put them in dressing and let cook slowly for 2 more hours. One hour before serving, take macaroni and put in large pot of boiling salt water and let cook until tender. When ready to serve, grate ½ ball of Edam cheese. When macaroni is done drain off water, take large meat dish and just put in 1 layer of cheese and dressing, then macaroni, and so on, until you have two layers of each. Put cheese and dressing on top. Serve as soon as prepared.

Mrs. H. M. Hobson.

Welsh Rarebit Without Ale.

Put ½ pound of cheese through the meat chopper, melt 1 tablespoon of butter and add 1 tablespoon of flour, add 1 tea cup of sweet warm milk, salt and red pepper. When well mixed add the cheese and put on slow fire. Serve on crackers. This is best made in a chafing dish. *Mrs. H. A. Walker.*

Royal Potatoes.

Cream and season potatoes, and roll in round balls, size of an egg yolk. Set away to cool a little. Do not have too soft. Dip in egg, roll in cracker meal and fry. Serve on a napkin with fish.

Mrs. Rufus N. Rhodes.

Sweet Potatoes en Casserole.

Pare eight sweet potatoes of the same size, cut in halves, lengthwise, put them in a sauce pan, covering them with boiling salted water and boil for six minutes; then drain carefully. Melt one-fourth cup of butter in a baking dish, put in a layer of potatoes and sprinkle thickly with brown sugar; put in another layer of potatoes and sprinkle them with brown sugar and a little salt and dot them with bits of butter. Cover the dish and set it in a moderate oven. At the end of twenty minutes remove the cover and if the potatoes seem dry add a little butter and sugar melted in a little hot water and cook for ten minutes longer. When done the potatoes should be moistened with syrup, and there should be a little syrup in the dish. *Mrs. A. R. Dearborn.*

Chicken Croquettes.

Meat of 2 boiled chickens, chopped fine, 4 hard boiled eggs, 2 tablespoons melted butter, 1 raw egg, celery seed, pepper and salt to taste. Form. Then roll in cracker crumbs, then in raw egg, and again in cracker crumbs. Fry a light brown in hot lard.

Mrs. T. O. Smith.

Stuffed Squash.

Select 6 medium sized white squash, parboil until partially clear. Remove the inside of squash and mix with one can of shrimp, minced fine. Season, salt, pepper and butter. Stuff the squash, sprinkle bread crumbs over top and bake in shallow pan for twenty minutes. Serve cold. *Mrs. T. C. Thompson.*

Stuffed Tomatoes.

Twelve large, smooth tomatoes; teaspoonful of salt, a little pepper, 2 tablespoonfuls of butter, one of sugar, one cup of bread crumbs, one teaspoonful of lemon juice; arrange the tomatoes in a baking pan, cut a thin slice from the stem end of tomatoes and scopo out the juice and meat as much as possible without ruining the shape; mix the pulp and juice with the other ingredients and fill the tomatoes; put on tops and bake slowly for three quarters of an hour; serve the tomatoes on a flat dish garnished with parsley. Any kind of meat choped fine and highly seasoned can be used instead of the crumbs.

Mrs. A. H. Benners.

Ham Sandwich.

Ten cent boiled ham, ½ of 10c bottle white onions, ½ of 10c bottle sweet pickles. Chop or grind gether, add following dressing and spread between thin slices of bread.

Dressing.—1 egg, 1 teaspoonful flour, vinegar. Let come to boil and add level teaspoonful sugar, pinch of salt and dash of red pepper.

Mrs. C. E. Tandy.

Cheese Foudie.

Pour cup of scalded milk over 1 cup of bread crumbs (not stale), ¾ cup of grated cheese, 1 tablespoon butter, scant taespoon salt, dash of red pepper. Beat yolks of 3 eggs and add to above mixture, then fold in the beaten white's and bake in moderate oven for 20 minutes. *Ella Hubbert.*

Baked Tomatoes.

Twelve smooth tomatoes; scald and skin; arrange in a baking pan, cut a hole in the stem ends in which put a piece of butter, a little sugar, salt and pepper, cover with bread crumbs, butter and seasoning; bake slowly for two hours; lift tomatoes carefully into flat dish, pour the liquid that remains in the pan around the tomatoes, and serve.

Mrs. A. H. Benners.

Stuffed Tomatoes.

Take 6 good sized tomatoes and cut a thin slice from the stem end. Remove seeds and pulp and mix it with 2 tablespoonsful cracker crumbs, 2 tablespoonfuls melted butter, 1 teaspoonful of salt, 1 teaspoonful sugar, ½ teaspoonful onion juice and a little pepper. Fill the tomatoes with this mixture and cover the top of each with cracker crumbs, buttered. Bake about half an hour, or until crumbs are browned on top and tomatoes begin to soften.

C. M.

Delicious Omelet (for two).

Three eggs, 3 tablespoonful sweet milk or cream, a pinch of salt, small lump of butter. Melt butter in frying pan and have pan very hot to pour omelet in. Separate eggs, beat yolks very light, add milk and salt, then beat whites very stiff, stir into yolks, mix but do not beat any more, pour into hot greased pan while pan is on top of stove, let stand for 2 or 3 seconds then put in bottom of oven to bake until brown, roll out into dish and serve.

Mrs. Hale Tarrant.

Aspic Jelly and Eggs.

Lay a crisp lettuce leaf on slices of toast cut round, then break little particles of aspic jelly and lay a tablespoon and a half of this on the lettuce, cut the tiny top off 6 hard boiled eggs just enough to scoop out the yolk with a small spoon, mash the yolk with butter, pepper and salt, and a teaspoon and a half of caviar. Mix and put carefully back in white of egg. Turn open side of egg down in the aspic jelly on top the lettuce, so the eggs will stand on end, then chip the tiniest slice off the end of the egg that is up and stick in 2 or 3 truffles. This is an excellent appetizer. *Mrs. Rufus N. Rhodes.*

Welsh Rarebit.

One pound cream cheese, tablespoonful butter ½ cup milk or cream, 2 eggs well beaten, pinch of salt, little red pepper, teaspoon Worcestershire sauce Put cheese (cut small) and butter in chafing dish, stir constantly. When melted add milk, then seasonings, then egg. If too stiff add a little more milk until right consistency. Keep stirring all the time and remove from fire before too stiff. Put pan over boiling water where rarebit is cooked or it will get stringy. *Lottie H. Chaffee.*

Fried Green Tomatoes.

Slice full-grown, green tomatoes; soak in salt and water ½ an hour, drain, roll in cracker dust, fry in boiling lard, sprinkle with salt. Serve hot.

Egg Cutlets.

Will serve 6 people.—Three egge, 1 teaspoon onion juice, ½ teaspoon pepper, 1 tablespoon parsley, 1 tea spoon salt. Boil the eggs hard, when cold shell them and chop fine. Mix well, also chop the parsley fine, ½ pint of milk, when it boils stir in 2 tablespoons of flour. 1 tablespoon butter, let it boil up, then add the egg mixtures, boil one minute, mixing thoroughly. Let it cool, when cold shape into cutlet shaped croquettes, dip in bread crumbs, fry in hot grease as any other croquettes, Serve on a hot platter with cream sauce, garnish with parsley.

Mrs. L. C. Shropshire.

Spaghetti With Tomato.

Break into short lengths enough spaghetti to fill a cup, cook it in boiling water, slightly salted, about twenty minutes, or until tender, stir it frequently at first. Drain it and return it to the kettle; add 1 cupful of chicken or meat stock and 1 cupful of tomato pulp, and let it simmer till the liquor is nearly absorbed; add one-half cupful of grated cheese, one tablespoonful of butter, and salt and paprika to taste, and serve very hot.

Boston Baked Beans.

Two cups navy beans, boil in cold water with a pinch of soda, then put in a stone jar with a teaspoon of dry mustard. Small onion size of walnut, tablespoon of black molasses, small piece of bacon, a little salt, pour boiling water over and bake all day.

Mrs. L. E. Shropshire.

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To Stuff Spanish Onions

Onions are chiefly employed as flavoring. Take two large onions and remove the outside skin carefully and neatly; cut the root and the stalk end even. Take all the center out of the onions except three or four of the outer coats, taking care not to make a hole at the bottom; if a hole is accidentally made, it must be filled up with the bit that came out. Put four tablespoonfuls of chopped cooked meat into a bowl, add half a cupful of grated bread, one teaspoonful of flour, 2 tablespoonfuls of milk, salt and pepper to taste. Fill the 2 onions with this stuffing and put on the lids. Place them in a small saucepan, pour in a cupful of stock or water, and stew the onions gently for one hour. Serve on a hot dish, with the gravy poured around them.

The Delineator.

To Bake Cabbage.

Cook a cabbage perfectly done in salted water. Take it up with a skimmer, so as to drain out the water as much as possible. Put it into a dish, cut it up fine, season to your taste with butter and pepper, adding a little more salt if necessary; then add a cup of rich sweet milk—less, if the cabbage is small. put the whole in a baking dish and cover the top for a ¼ of an inch with rolled crackers or fine bread crumbs, on which you put minute pieces of butter here and there. As soon as it browns it is done. Serve in the same dish. This is the most delicious way cabbage was ever cooked. The rolled crackers are put over it to absorb the moisture.

#49/3909

The real Italian Spaghetti.—A famous New Orleans Recipe.

Take 100 sticks of spraghetti, genuine Italian spaghetti, place in the stew pan well covered with boiling water, add teaspoonful of salt, boil ½ hour and add to stock.

Stock for Spaghetti.

Six tomatoes peeled and chopped fine, 1 carrot, 1 turnip, 1 onion (large), 1 garlic (small), 1 stalk celery, 6 pods okra, 6 pods cayenne pepper, 1 small bunch parsley, 1 tablespoonful butter, 1 tablespoonful vinegar, 1 tablespoonful Worcestershire sauce, 6 cloves, 6 alspice, 1 tablespoonful salt, 1 tablespoonful pepper. Cover well with hot water and boil 1 hour slowly, strain through sieve and pour over spaghetti when ready to serve.

Veal for Stock.

One pound of tender veal, boil until well done. Cut in small pieces and add to stock when ready to serve. Grate cheese over spaghetti after is it served and covered with soup stock. This is for six persons.

Given to Mrs. McDavid by the late Mr. Irvin Buell Higley.

Spaghetti.

Boil ½ box spaghetti in stock until tender but not soft. Put in a skillet 1 can of tomatoes, a red pepper, a little onion juice, four cloves and salt to season. Strain spaghetti, put in skillet with tomatoes etc., and let boil for half an hour

Lottie H. Chaffee.

Stuffed Green Peppers.

Select green sweet peppers of uniform size. Cut a piece from the stem end or cut them in half lengthwise; remove the seed and the tough, seperating walls, cover with boiling water and parboil 5 minutes. Drain and fill each one with the following: Take 1 part minced cooked or uncooked meat, seasoned with salt, celery salt and a few drops of onion juice and bread crumbs moistened with melted butter, or a little stewed tomato may be used to moisten the dressing.

Spaghetti.

Two cups of spaghetti, 1 can of tomatoes, 1 onion, 1 carrot, 1 turnip. Fry the vegetables in butter until tender. Sift over as much flour as you think will thicken the whole. Stew tomatoes, pour into frying pan with other ingredients, season with salt, cayenne pepper, a little celery salt and a little sugar. when ready to serve pour in dish and grate cheese over top as much as liked. First strain vegetables.

Mrs. E. Eswell.

Tomato Jelly.

One can of tomatoes strained through a seive, ¼ box of Cox's jelatine, season with salt and pepper. Put together, and let all dissolve for an hour, after this is done, put the mixture on the range, let it come to a boil, stirring it all the time. Pour into a mould and serve with lettuce and mayonnaise. It is prettier to have a round mold, leaving the hole in the center for the mayonnaise, and the jelly can be surrounded with lettuce leaves. *Mrs. J.C. Maben.*

Deceptions.

Three eggs, beat until very light, then stir in a little sifted flour. Add salt, then pour mixture in bowl and mix like biscuit dough. Divide into pieces the size of a hickory nut and roll very thin. Fry in hot lard as you do oysters. Very nice to serve salad on. *Mrs. Spier Whittaker.*

Green Corn Pudding.

Score down and press out grains of 12 ears of corn, moisten 6 tablespoons of flour in ½ pint of milk and add to corn. Add 1 teaspoon salt, 1 salt-spoon pepper, yolks of 3 eggs, and stick in the well beaten whites. Bake in shallow pan.

Mrs. Fred. N Rix.

Salads

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" Oh, herbaceous treat!
'Twould tempt the dying anchorite to eat,
Back to the world he'd turn his fleeting soul,
And plunge his fingers in the salad bowl."

✠

Merry Widow Salad.

Take a long leaf of Romain lettuce and lay it on plate, like a boat, divide oranges in sections, taking out all white part and skin, lay these sections across the lettuce boat, ends down, cut slices of pineapple in pieces shaped like orange sections and put a layer of these, next a layer of sliced tomatoes cut in same shape, ends down, alternating the colors till lettuce boat is filled and level, with the scissors cut stripes of sweet, green peppers and sliced tomato and lay across top. Over this pour a mayonnaise dressing made with cream and a little sugar. Begin the dressing with olive oil and add cream and a little sugar. It should look white and creamy. This is delicious and beautiful, and is often served at the Waldorf.

Mrs. Rufus N. Rhodes.

Salad.

Two parts of sliced tomatoes, 1 part of cucumbers, 1 part of onion.

Dressing.—1 teaspoonful paprika, ½ teaspoonful sugar, ¼ teaspoonful black pepper, ¼ teaspoonful salt, a pinch of cayenne, 5 tablespoons olive oil, 4 tablespoons vinegar. Mix first five ingredients well together. Mix the latter 2, put all together and pour over the salad. *Mrs. George R. Ward.*

Perfection Salad.

One-half package Knox's gelatine, ½ cup cold water, ½ cup vinegar, juice 1 lemon, 1 pint boiling water, ½ cup sugar, 1 teaspoon salt, 2 cups celery cut in small pieces, 1 cup finely shredded cabbage, ¼ can sweet red peppers, finely cut.

Soak gelatine in cold water 2 minutes, add vinegar, lemon juice, boiling water, sugar and salt. Strain, and when beginning to set add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers. A delicious accompaniment to cold sliced chicken or veal. *Knox's Prize receipts.*

Tomato Aspic.

Strain one can of tomatoes, add to the liquor two slices of onion, a little chopped celery, about 1 dozen chopped stuffed olives, half teaspoonful red pepper; allow it to come to a boil; soak two thirds of box of gelatine in half cup of cold water; add this to the tomatoes, and two tablespoonfuls of lemon juice; one teaspoonful of salt; strain into cups or a dish, and set to cool. Serve with mayonnaise.

Mrs. A. H. Benners.

Apple Salad.

Four apples, 1 small stalk celery, 1 pound English walnut. Pare apples and cut in small pieces. Prepare and cut celery in pieces. Put into salad bowl in layers and pour salad dressing over it. Serve at once. *Mrs. John R. Perkins.*

Fruit Salad.

Grapes, oranges, bananas, cherries, pineapple, nuts.

Dressing for above.—3 tablespoons butter, 2 tablespoons sugar, beaten yolks of three eggs. Boil all together until thick. Remove from stove and add juice of one lemon, salt, pepper and cook again. When cold and just before serving add cup or more of whipped cream. *Mrs. R. H. Pearson.*

Banana Salad.

Slice bananas in four parts lengthwise. Make a soft paste of Nuefchatel cheese and fresh cream with a pinch of salt added, spread between the bananas slices and press together. Roll in finely chopped nuts till the bananas are thickly covered. Lay on lettuce leaf and serve with mayonnaise or cream dressing.

Egg Salad.

Hard boil three eggs, 1 cup chopped celery, a bit of parsley, one tablespoonful of cracker crumbs; chop the eggs, mix the whole with mayonnaise, and serve on lettuce. This also makes a nice fish dressing, or nice stuffing for tomatoes.

Mrs. A. H. Benners.

Cheese Salad.

Philadelphia cream cheese made in balls the size of an English walnut and rolled in chopped blanched almonds. Two balls placed in a nest of shredded celery. French dressing poured over it. Set in lettuce leaf. *Rose Owen McDavid.*

Date Salad.

One pound of Dates cut in strips, ½ cup of Pecan nuts.

Dressing for Salad.—One tablespoon of lemon juice, 3 tablespoons of olive oil, ½ teaspoon of salt, ½ teaspoon of paprika. Put salt and paprika in oil before adding lemon juice. One tablespoon of powdered sugar. Always use sugar for fruit salads.

Mrs. S. E. Hunley.

Fruit Salad.

Three oranges, 2 bananas, ½ cup nuts, 1 apple cut in cubes. Sprinkle with sugar. ½ cup dressing. Serve on lettuce leaves.

Dressing.—1 egg, 1 teaspoon salt, 1 tablespoon flour, 1 tablespoon butter, dash of pepper, beat thoroughly, cook in double boiler, add juice of lemon.

Mrs. J. E. Hawkins.

An Excellent Salad.

Four medium size tomatoes, 2 nice size Irish potatoes, 1 good size apple, 2 large green bell peppers, Cut tomatoes in oblong slices; slice green peppers very thin, slice boiled potatoes, dice apple. Teacup of stiff mayonnaise poured over the whole just before serving as tomatoes are watery.

Salsify Salad.

Take ½ dozen good sized oyster plants and boil. When done drain off liquid and allow to cool. Cut in small pieces, add a little Swiss cheese and serve with French dressing. Decorate with water cress.

Mrs. T. C. Thompson.

Japanese Salad.

Cut off the tops of tomatoes, remove the pulp, fill in with potato salad, with the usual French dressing seasoned with onion. Put on ice to chill. Serve on lettuce leaves.

Chicken Salad.

Five large size teacups chicken, 3 large size teacups celery, 1 large size teacup apple, 1 large size teacup nutmeats. Oil for mayonnaise, 1 pint. This makes ample salad for eighteen or twenty.

Lettuce Salad.

Cut lettuce in ribbons; 1 green pepper, cut fine, ½ cup of grated cheese; dress with mayonnaise dressing. In making salad use fork to stir. Add pepper last. *Ellie Earl.*

Salad Dressings and Sauces

> *"There should be a spendthrift for oil,*
> *a miser for vinegar, a wise man for salt,*
> *and a mad-cap to stir the ingredients up*
> *and mix them well together."*
> *—Spanish Proverb.*

Sauces for Meats.

Roast Beef—Grated Horseradish.
Roast Pork—Apple sauce.
Roast Veal—Tomato or mushroom.
Roast Mutton—Current jelly
Boiled Mutton—Caper sauce.
Roast Lamb—Mint sauce.
Roast Turkey—Cranberry sauce.
Boiled Turkey—Oyster sauce.
Venison—Black or red currant.
Wild Duck—Black or red currant.
Fish—White or cream.
Roast Goose—Apple sauce.

Mrs. Fred N. Rix.

Salad Dressing

Take scant ½ teacup of vinegar, stir into it three teaspoonfuls sugar, 3 of mustard and 1 of salt. Set on stove to heat (not boil). Beat 1 egg and stir heated vinegar into it slowly, set back on stove to boil a few minutes, stirring constantly, remove and beat thoroughly or until smooth. When cool add a little sweet cream. *Mrs. W. S. Scott.*

Cream Dressing.

Two eggs, 1 cup sweet milk, ½ cup vinegar, 2 tablespoons butter, 2 tablespoons flour, 1 tablespoon prepared mustard, 1 teaspoon sugar, ½ teaspoon salt. Mix the mustard, sugar, flour, salt and add to the butter, which should be melted. Then add the beaten eggs and milk, put on fire in double boiler, let come to boiling point, add vinegar slowly, cook until thick, stir constantly. When cold add cup whipped cream. This makes an excellent dressing for the following salad. 2 bunches celery, (which has been cut and soaked ½ hour in ice salt water), 6 apples cut in small pieces, 1½ cups nuts. Stir the apples in dressing as soon as cut.

Mrs. R. A. Terrell.

Sherry's French Dressing.

One cup olive oil, 5 tablespoons vinegar, 1 teaspoon minced parsley, ½ teaspoon minced onion, 4 tiny red peppers, 8 green peppers (from pepper sauce), 1 teaspoon salt, ½ teaspoon sugar. Mix all together and set on ice for one hour. Before using shake well for five minutes. Serve on tomatoes, cucumbers or lettuce. *Mrs. R. H. Pearson.*

Salad Dressing.

Two tablespoons of flour, 2 tablespoons of butter, 2 tablespoons sugar, 1 tablespoon mustard. Add salt and pepper, and cream all together. When well mixed add 1 teacup of vinegar, let it come to a boil, then add 2 well beaten eggs, and a ½ cup of sweet milk, and a little celery seed.

Mrs. C. S. Simmons

Turbot a la Creme.

Put ¼ pound flour in a stewpan, stir in 1 quart milk, two medium sized onions, cut up a bunch of parsley, and sprig of thyme, 1 teaspoon of salt, ¼ teaspoon of black pepper; place over a quick fire and stir all the time until it boils and forms a thick paste. Take off the fire and add ¼ pound of butter and the beaten yolks of 2 eggs, after mixing well pass through a sieve. This same will keep for a week and is delicious for lobster, crabs, fish, chicken or croquettes. Fish should be skinned, boned and broken up. Chicken is better for being ground. This quantity is for three pounds of fish and quite enough for a course for twelve people. If used for fish there should first be a layer of sauce in the saucepan, then 1 of fish, pepper and salt, then another layer and so on until the ramakin is filled, dust with cracker crumbs and brown lightly in the oven. If this is tried once it will certainly be used the second time

Mrs. W. E. Evans.

Mayonnaise Dressing.

Mix 1 teaspoonful mustard, 1 teaspoonful powdered sugar, ½ teaspoonful salt, one-eighth teaspoonful cayenne in a bowl, (omit mustard if to be used for fruit or nut salad), add the yolks of 2 eggs, beat until light, then add olive oil drop by drop until it thickens. When the mixture is thick like butter, add a little lemon juice or vinegar. Use in all one pint oil and four tablespoons of the acid. When ready to serve stir in one-half cup of thick whipped cream.

Mrs. M. S. Coffin

Chile Sauce.

Peel, and cut up together, 3 dozen large ripe tomatoes and one dozen onions. Cut into small pieces 6 sweet peppers and four, or six (or even eight) hot red peppers and mix with the tomatoes and onions. To three quarts of good apple vinegar, add a teacupful of brown or granulated sugar, 5 tablespoonfuls of salt, half a dozen teaspoonfuls each of powdered allspice, cloves and cinnamon, and two teaspoonfuls ground ginger. Add the vegetables, mix thoroughly and cook (being very careful not to scorch) three hours. (More hot peppers can be added to taste). While hot seal in Mason's fruit jars. *Mrs. J. Rivers Carter.*

Delicious Plum Pudding Sauce.

Cream together 1 cupful of sugar and ½ cup of butter. When light and creamy, add the well beaten yolks of 4 eggs. Stir into this one good wine glass full of brandy or wine, a pinch of salt, and one large cup of hot cream or rich milk. Beat this mixture well, place it in a saucepan over the fire and stir until it cooks sufficiently to thicken to the consistency of cream. *Be sure and not let boil.*

Mrs. O. L. Stephenson.

Chile Sauce.

Twelve large ripe tomatoes, 4 large onions, 2 large red peppers, 1 tablespoonful sugar, 1 tablespoonful salt, 1 teacup vinegar. Chop altogether fine and let boil from one to three hours. Can while hot.

Mrs. W. S. Scott.

Sauce for Salads or Slaw.

Yolks of 3 eggs, 1 tablespoon sugar, 6 tablespoons vinegar, 1 tablespoon melted butter, 1 level teaspoon salt, 1 pinch of red pepper, 5 tablespoons of whipped cream. Beat eggs thoroughly, heat vinegar to which has been added the sugar, salt, pepper and melted butter, then pour this mixture slowly into the well beaten eggs, stirring briskly. Now put on stove and stir until it thickens. When cold add the whipped cream. The cream is not necessary but adds to the dressing. *Mrs. T. C. Thompson.*

Egg Sauce for Baked Fish.

Melt 1 tablespoon of butter, stir in 2 tablespoons of flour, on to this pour 1 pint of hot water or half stock. Season to taste with salt and pepper. Boil 3 eggs hard, slice and add to this sauce. Pour this mixture around fish. Hot. *Mrs. W. J. Cameron.*

French Dressing.

Two tablespoonfuls olive oil, 1 tablespoonful vinegar, 1 teaspoonful paprika, ½ teaspoonful salt, 1 drop tobasco. *Mrs. W. S. Scott.*

Tomato Sauce.

Half can tomatoes, 1 cup water, 2 cloves, 2 pepper corns, 2 alspiceberries, ½ teaspoon mixed herbs, 2 sprigs parsley. Put all on to boil. Fry 1 tablespoon chopped onion in 1 tablespoon of butter until light yellow, moisten 1 tablespoon flour and add slowly to this, add the tomato mixture. Let cook until quite thick and add ½ teaspoon of salt and a little pepper. Strain and serve on mutton chops or fish. *Mrs. J. R. Bridges.*

After you have made your rich brown gravy for the roast, and it is just ready to turn into the gravy-boat, add a couple of tablespoonfuls of thick, sweet cream. It will lighten the color, and what is more, impart a most delicious flavor.

Pies and Puddings

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> *"We should be keerful how we encurridge luxuries. It is but a step forward from hoe-caik to plum pudding, but its a mile and a half by the nearest road when we have to go back again."*
>
> *—Josh Billings.*

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Sliced Sweet Potato Pie.

Line pie pan with a rich crust. Boil, peel and slice lengthwise a medium sweet potato, lay the slices in the pan. Break a kitchenspoon of butter in small pieces and scatter over the potatoes. Half teaspoonful cinnamon, ½ teaspoonful of alspice, a little salt, 1 teacup sugar, 4 large spoonfuls water, 2 of sherry, 2 of whiskey. Then put on top crust and bake. Serve hot with powdered sugar sprinkled over top.

Sauce for pie.—1 cup sugar, ½ cup water, 2 tablespoons of vinegar, 3 tablespoons of wine, 3 tablespoons of whiskey, ½ teaspoon cinnamon, ½ teaspoon alspice. Boil until it is a medium syrup. Pour over the pie. *Mrs. George R. Ward.*

Marshmallow Dainty.

One pound marshmallows, 3 eggs (white only), 1 cup nuts, 1 cup cherries (or grapes), 1 tablespoon sherry. Pour 2 tablespoonfuls of warm water over the marshmallows, leave on stove until dissolved. Stir in the white of 2 eggs, beaten stiff. Add cup of nuts and 1 of cherries finely chopped and 1 tablespoon of sherry. Put in cool place until stiff and serve with whipped cream. "*Aunt Holland*" *and* "*Nebrasky.*"

Never Fail Lemon Pie.

One cup sugar, 1 cup boiling water, juice and grated rind of one lemon, 1 heaping tablespoonful flour, 1 heaping tablespoonful butter, yolk of 3 eggs, well beaten. Use whites of eggs for meringue, using 2 rounded tablespoons sugar for each egg. Cream flour and butter together, add well beaten yolks of eggs and juice and grated rind of lemon. Add sugar to boiling water and mix all together, then cook in double boiler till thick. Brown pastry in pans then after mixture is cooler, put in pans and brown top slightly. Remove from oven and cover with meringue, then brown again.

Mrs. R. M. Brown.

Apple Custard.

Three eggs, 1 cup sugar, ½ cup milk, small piece of butter size of a nut, beat eggs together, whites and yolks. Melt butter and mix flavor with nutmeg. Into this pour a heaping cup of stewed fresh apples, sweetened slightly to taste. Mix them well with the batter and pour into pastry and bake without top or maringue. It is better to stew the apples the day before and mix in the batter cold the day after; for custards mash the apples thoroughly. This makes 2 custards.

Sweet Potato Custard.

Five eggs, 1 cup of butter, 3 cups sugar, 1 cup of potatoes boiled and mashed. Season with nutmeg and lemon. Bake in pastry. Very nice.

Mrs. W. J. Cameron.

My Grandmother's Chess Cake.

Yolks of 10 eggs, 2 cups sugar, ¼ pound butter, 2 tablespoons cream. Mix butter, sugar and eggs—cream and beat light. Slice very thin, slices of citron and lay first on the pastry, then pour in the custard and bake. Make a maringue of 1 tablespoon of sugar to the white of 1 egg and put over top. This will make 3 custards. It may be baked without maringue.

This was a favorite dessert of our grandmothers and great-grandmothers. *Mrs. Ned McDavid.*

Poverty Pie.

Line a pie pan with crust as for custard pie. This is filled with a mixture of cold water richly sweetened, slightly thickened with flour to which is added sufficient vinegar to give a strongly acid flavor. Mix the flour in a little water in a cup before pouring in the pie. Add vinegar first to the water in the pan. Then put on bits of butter, sprinkle over cinnamons and lay across strips of pastry and bake.

Lemon Pie.

First bake a crust. Beat the yolks of 4 eggs with 4 tablespoons of sugar, add the juice and grated rind of 1 large lemon and 2 tablespoons hot water. Simmer in a double boiler until it thickens, then remove from the fire and when cool, stir in the whites beaten stiff with 2 tablespoons of powdered sugar. Turn the mixture into the crust and put in oven to brown slightly. *Mrs. Robt. Jemison, Jr.*

Montrose Pudding.

One quart of good cream, 1 cup granulated sugar, yolks of 6 eggs, 1 tablespoon of vanilla. (If wanted pink use a little coloring matter.) Put 1 pint of cream on to boil in double boiler. Beat yolks and sugar together until light. Stir this into the boiling cream. Cook and stir until it thickens (about 1 minute). Take from fire, add the remaining pint of cream, and vanilla, and let stand until cool and freeze. When frozen pack in a round mold, leaving a well in the center. Fill this well with maraschino cherries, cover it over with some of the pudding you have taken out —pack in salt and ice and let stand 2 hours. Serve with the following sauce, poured around it.

Sauce.—1 heaping tablespoon of gelatine, ¼ cup pulverized sugar, 1 pint of cream, yolks of 3 eggs, 1 teaspoon of vanilla. Cover gelatine with water and soak ½ hour. Put the cream on to boil in double boiler. Beat eggs and sugar together until light, add to boiling cream. Stir until it thickens, add the dissolved gelatine, add vanilla, 2 tablespoons of brandy and 4 tablespoons of sherry. Stand in a cool place until served. This quantity will serve twelve people. *Mrs. R. H. Pearson.*

Cracker Custard.

Make a rich lemonade with two lemons, and 1 pint of water, sugar to taste. Add four grated Boston crackers, 1 tablespoonful of butter and a little mace. Bake in a paste like lemon custard or pie. Bake with either 1 or 2 crusts.

Queen of Trifles.

One pound lady-fingers, 1 pound macaroons, ½ pound shelled almonds, ½ pound crystalized cherries, 1 pint sherry wine, 1 quart cream, 1 pint milk, 1 egg, ½ cup sugar, 10 cents worth rose-water. Soak macaroons in wine, blanch almonds, chop, but not too fine, pour rose-water over them and let stand awhile. Take your milk, let boil, then beat eggs, sugar and 2 tablespoonfuls of flour, until very light, add to your milk when it boils, then cook until very thick, so as to make your trifle thin after this gets cool, add your almonds and rose-water, cut cherries in half, whip your cream until very thick, then fill your bowl, commence with your lady-fingers, cut them in half, custard, macaroons, cream and put the cherries all through the bowl as you put the layers of cake, custard, etc. Have cream on top with the cherries. *Mrs. R. M. Brown.*

Chocolate Pudding.

Put in a double boiler a pint of sweet milk, add 3 tablespoonfuls of grated chocolate. Beat, then add 2 tablespoonfuls of corn strach which you have blended with a little cold milk. Take from the fire the milk, cool, stir in the yolks of 4 eggs beaten into a cup of sugar, a teaspoon vanilla and ½ teaspoon salt. Pour into a baking dish, set into a pan of water, then into the oven. Bake until the eggs are set, and the pudding stiff. Beat the whites of the eggs stiff, add 1 tablespoonful of sugar to each egg, a little vanilla, and spread over the top of the pudding. Bake brown. *Mrs. E. T. Douglass.*

Baked Custard.

Into 1 quart of milk stir 4 tablespoonfuls of sugar. Put in a saucepan and let come to a boil. When cooled, pour over six well beaten eggs, stirring constantly. Pour the mixture into a deep earthenware bowl and grate nutmeg thickly over the top. Set the bowl in a pan of warm water. Put a pan of water in the upper oven, bake until a thin knife thrust into the custard will come out without any of the mixture sticking to it. Boiling the milk first prevents the custard from being watery.

Mrs. E. T. Douglass.

Fig Pudding.

One pound dried figs, ½ pound seeded raisins, ¼ pound citron, 3 eggs, ½ cup sugar, 2 cups grated bread crumbs, soaked in 2 cups sweet milk, pinch of salt, ½ teaspoon baking powder, in ½ cup of sifted flour, ½ cup beef suet. Run the suet, figs, raisins and citron through the meat grinder, then mix with other ingredients. Roll together and steam for 2 hours. Serve with hard sauce.

Mrs. R. H. Pearson.

Easter Pudding.

Grate sufficient fresh cocoanut to fill a coffee cup. Mix with it two rounded tablespoonfuls of powdered sugar, the white of one egg, and a tablespoon of vanilla extract. Last of all stir in lightly 1 cupful of stiffly whipped cream. Put a slice of angel cake on each plate and heap upon it some of the cocoanut cream, sprinkling the whole with powdered pistachio nuts.

Charlotte Russe.

One-fourth box of gelatine, and boil in a cup of milk. Set it to cool, and while thickening take 1 pint cream, sweeten with a cup of sugar and flavor. Then whip it until light, add milk, beating it from under all the time. Add beaten whites of 3 eggs, and set in a cool place, until served. Flavor and sweeten cream before whipping, and don't let milk get entirely cold before putting with cream.

Mrs. M. R. Coffin.

Caramel Pudding.

Boil 1 quart of milk, add the yolks of 4 well beaten eggs, 1 cup of sugar, 4 tablespoonfuls siften flour, 1 teaspoonful of Cooper's gelatine, dissolved in cold water, 1 cup brown sugar dissolved in boiling water, and burn to brown, stir in the custard, pour into a pan with 4 tablespoonfuls of sugar beaten into 4 whites of eggs and browned.

Mrs. A. H. Benners.

Egg Pudding.

Six eggs well beaten, 1½ cups of sugar, 1 quart of sweet milk. Flavor to suit taste—lemon or vanilla—add one tablespoon of butter and a little flour to thicken, bake in pudding pan. Serve cold.

Margaret Cameron.

Molasses Pie.

Two teacupfuls of molasses, one of sugar, three eggs, one tablespoonful of melted butter, 1 lemon. Beat and bake in pastry.

Stuffed Apples.

Take 12 apples, 1 package of raisins, or currants, ¼ pound of shelled pecans, 1 teacup of sugar, ½ pint of cream. Peel and core apples, scald raisins, and drain, mix sugar, raisins and ½ of nuts and stuff apples, then bake. When tender remove from stove and cool, then whip cream adding tablespoonful of sugar, pile on top of apples with 2 or 3 nuts on top of cream and serve. *Mrs. B. H. Robertson.*

Prune Souffle.

Half pound prunes, 5 eggs, whites, 6 tablespoons sugar. Soak the prunes in cold water a few hours, then stew until tender, drain and chop finely. Add the sugar and beat to a paste. Beat the white of eggs until stiff, add to the prunes paste. Steam ½ an hour then brown in hot oven. Serve at once, with whipped cream. *Mrs. R. A. Terrell.*

Plum Pudding.

Six eggs thoroughly beaten; 1 cup of bread crumbs, 1 cup of sugar, ½ cup of butter, 1 cup of whiskey, ½ pound of currants, ½ pound of raisins, ½ pound of citron, ½ pound of apples, chopped fine, 1 teaspoon each of nutmeg, spice, cloves. Steam in buttered milk 3 hours. Serve either with hot or cold sauce. *Mrs. S. E. Hunley.*

Filling for Cream Pie.

Yolks of 3 eggs, 1 pint milk, 1 cup sugar, 2 tablespoons flour, 1 tablespoon butter, pinch of salt. Cook in double boiler until thick, then add teaspoon vanilla. *Ella Hubbert.*

Cranberry Whip.

Put a quart of berries in a stew pan. Pour 3 cups of sugar on top; set in another of hot water. Cover berries closely and let steam an hour. Strain through a sieve and rub pulp through. Add whites of 5 eggs beaten light. Beat until cool, heap in dish and garnish with candied fruit.

Mrs. Ned McDavid.

Nut Pudding.

Two and one-half cups flour, 1 cup each of chopped suet, molasses, milk and seeded raisins; 1 pound English walnuts, ¼ pound figs chopped, 1 nutmeg, saltspoonful of salt, 1 teaspoonful of soda. Mix like plum pudding and steam 2½ hours.

Mrs. M. R. Coffin.

Bread Pudding.

Soak half loaf of bread in a little water, add 1 egg, 1 cup of seeded raisins, 1 cup of currants, 1 heaping tablespoonful of butter, ½ teaspoonful each of cinnamons, cloves, allspice and nutmeg (ground). Then steam for 3 hours. To be eaten with a hard sauce. *Miss K. Gehrs.*

Cocoanut Custard.

One pound grated cocoanut, 1 pound sugar (pulverized), ¼ pound butter (creamed), whites of 8 eggs beaten stiff. Rose water and wine to taste. *Mrs. G. R. Ward.*

Cake

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"Too good for human nature's daily food."
—Emerson.

✠

Dark Cake (Spanish Bun)

Two eggs well beaten, 1 cup of sugar, 3 tablespoons molasses, 6 melted butter, ½ teaspoon nutmeg, ¼ tea spoon cloves, ½ tea spoon cinnamon, ½ cup chopped nuts, ½ cup chopped raisins, ½ cup sour cream, add 1 level spoon soda to cream 1½ to 2 cups flour. This can be baked as loaf or layer cake or in small cakes. Filling for layer cake. Three table spoons sweet cream, powdered sugar to make very stiff then add 1 cup of chopped raisins and dates. *Mrs. B. C. Lighter.*

White Layer Cake. Fruit Filling.

White of 8 eggs, 1 cup butter, 2 cups sugar, 3 cups sifted flour, 1 cup sweet milk, 2 teaspoons baking powder (Royal), 1 teaspoon vanilla, 1 tablespoon sherry. Cream butter, add sugar, beat very light, add flavoring, and milk, then flour and eggs, (beaten to a stiff froth), alternately. Bake in layers. Make an icing of 2 cups sugar, 1 cup water, boiled until it threads, then pour over the beaten whites of 2 eggs, beat until cool, and in ¾ of this icing stir in the fruits. Cut fine, 1 cup raisins, 1 cup nuts, ½ cup crystalized cherries, ½ cup dried figs, ½ cup marshmallows, ½ teaspoon vanilla, 1 tablespoon sherry. *Mrs. R. A. Terrell.*

Spice or Marble Cake.

Five eggs, 2 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 3 or 4 cups of flour, 2 teaspoons baking powder, 2 teaspoons each of spices, cinnamon, cloves and allspice. Separate eggs and beat yolks very light, add sugar, beat again, stir in creamed butter, add sweet milk and flour alternately, then beaten whites. Put in baking powder, then divide batter, mix spices with 1 part and pour into greased pan, first light, then dark part, bake for three-quarters of an hour. I find sometimes it takes 1 hour to bake this cake owing to size of pan and your oven. A good test is by piercing with clean broom straw. This is an excellent cake, very reliable and large. *Mrs. Hale Tarrant.*

Angel Cake.

Add a pinch of salt to the whites of 9 perfectly fresh eggs and beat until light. Add a slightly rounded teaspoonful of cream of tartar. Now beat until very light. Then add 1 cup granulated sugar after sifting 4 or 5 times, 1 cup of flour, also sifted 4 or 5 times. Flavor with teaspoonful vanilla or a few drops of bitter almonds. Pour into perfectly greased pan and bake in a moderate oven. When done turn pan upside down and leave till cool.

Mrs. J. W. Donnelly.

White Cake.

Quarter cup butter, 1 cup sugar, ½ cup milk, 1½ cup flour, 1 teaspoon baking powder, whites of 4 eggs beaten stiff. *Mrs. W. C. Sutherland.*

Snow Cake.

Half cup butter, 1 cup sugar, 2 whites of eggs, ½ cup milk, 1½ cups flour, 1½ level teaspoonful baking powder, ½ teaspoonful vanilla. Cream the butter, add gradually the sugar and vanilla. Beat the egg whites to a stiff froth and add. Mix and sift the flour and baking powder, and add to the first mixture alternately with the milk. Bake in a moderate oven 35 minutes. Cover with frosting.

Mrs. Florence E. Jordan.

New Pound Cake.

Eight eggs beaten separately, 2 scant cups of sugar, 1 cup of butter, 3 cups of flour, 3 tablespoons of sweet milk, 2 even teaspoons baking powder. Cream butter well; then butter and sugar, add the well beaten yolks of eggs, flour and baking powder, then milk and last fold in the well beaten whites. Add 1 wine glass of whiskey and bake in moderate oven. *Mrs. R. H. Pearson.*

Wedding Cake.

The white of 16 eggs, 1 pound of flour, ¾ pound sugar, ¾ pound butter, 1 teaspoon lemon, 2 teaspoons cream tartar, 1 teaspoon soda, If baking powder is used 1½ teaspoonfuls will be sufficient.

Mrs. Robert Jemison.

Pound Cake.

Ten eggs, 1 pound of flour, ¾ pound of butter, ¼ teaspoon of baking powder, 1 tablespoon of whiskey. Should be thoroughly beaten.

Mrs. S. E. Hunley.

Two Wedding Cakes.

1. Clover leaf cake.—The cake at a green and white wedding was an immense clover leaf with a bow of white satin ribbon at the stem. To bake this cake, make a paste board box in clover leaf shape without the stem. The stem being smaller bakes before the larger part of the cake, and is added just before the icing. Grease the box well and pour in the batter. When the cake is cold, tear the paper from it. Color the icing just before putting on the cake. It may require 2 or 3 coats before the right shade is obtained.

2. Fan Cake—At a home wedding, the table was set in the shape of a fan, iced all over to resemble point lace, with a bouquet of orange blossoms in icing where the sticks joined. It was exceedingly pretty. Short lengths of white satin ribbon came through the icing all around the fan's outer edge. The ring, the dime, darning needle and thimble were made fast to some of the ribbons. Instead of cutting, each girl pulled a ribbon; some drew blanks, others drew their fate. There were no sticky fingers or soiled gloves. The whole arrangement and decoration could be made to represent fans and a souvenir of the same idea to present each guest.

From Good Housekeeping.

Almond Cake.

One pound of sugar, 1 pound of flour, ¾ pound of butter, ¼ pound of almonds chopped, (skins off), whites of 15 eggs, beaten very light.

Mrs. J. C. Maben.

Angel Cake.

Whites of twelve eggs, 1½ cups of sugar, 1 cup of flour, 1 teaspoon of cream of tartar. Flavoring to suit. Separate eggs. Sift sugar and flour each seven times, good granulated sugar is best, beat whites stiff, add cream of tartar, beat until shiny, add sugar, beat thoroughly, add flour and fold in until well mixed, do not beat any more, add flavoring, pour into ungreased pan, bake in moderate oven three-quarters of an hour, increase heat after first fifteen minutes, for this reason a gas stove is better as the heat is so easily regulated. I use 1 burner not full on at first, then 2 burners but neither full heat. Do not hurry cake from pan, it will come out if turned down on a plate and left. *Mrs. Hale Tarrant.*

Fruit Cake.

Two pounds raisins, 2 pound currants, 1 pound citron, 1 pound crystalized pineapple, 1 pound cherries, 1 pound almonds, 1 pound butter, 1 doz. eggs, 1 pound sugar, 1 pound flour, 1½ teacup good whiskey, 1½ teacup wine, 2 tablespoons lemon extract, 2 tablespoons grated nutmeg, 2 tablespoons cloves, 2 tablespoons allspice, 2 tablespoons baking powder. If baked in 1 large pan, cook 4 hours. In smaller pans 2½ to 3, in a very slow oven.

Mrs. B. H. Robertson.

Tea Cakes.

Three eggs, 1 heaping pint of sugar, ½ pint of butter, 1 teaspoon soda, flour to make stiff dough. Put soda in ½ cup sour milk. *Mrs. F. B. Lynch.*

Orange Filling for Cakes.

Put into a double boiler, over the fire, half a pint of milk. Moisten a level tablespoonful of cornstarch and add it to the milk; stir and cook for at least five minutes. Beat together the yolks of 3 eggs and 3 tablespoons of sugar. Add the mixture to the milk; cook a moment longer; take from the fire and add the grated rind of one orange. When the mixture is cold and quite thick add the juice of half an orange, and it is ready for use. Put this in between layers of sponge cake.

Greek Cake.

One pound of brown sugar, ½ pound of butter, 2 eggs, a pound (or half as to taste) of Jordan almonds, skins off, chopped fine (not too fine), ¼ cup of sherry wine, 1 dessertspoonful of baking powder, 1 dessertspoonful of cinnamon. Make like pound cake, adding flour to make a dough and as little as needful. Bake in a hot oven, and cut in pieces about a finger long and two inches broad. *A receipt from Greece.* *Mrs. J. C. Maben.*

Jumbles.

Three eggs, 1½ cups sugar, 4 cup flour (before sifting), ⅓lb. butter, 1 spoon soda (scanty), 2 teaspoons cream tartar, ½ cup sour cream, 1 teaspoon of almond extract. Break off little pieces of dough and roll out in your hands. Grease your biscuit pans and don't let them touch when done, glaze over with butter while hot, and sift powdered sugar. *Mrs. Robert Jemison.*

Devil's Food.

Half cup milk, ½ cup sugar, yolk of 1 egg, ½ cake grated chocolate. Boil together till it thickens, set to cool while mixing the following: 1 cup sugar ½ cup butter, ½ cup sour milk, 2 cups flour, 1 teaspoon soda, 2 eggs beaten separately, then add the chocolate mixture and bake.

Filling.—1 cup sugar, ¼ cup water, cook until it ropes, then stir into the beaten white of 1 egg.

Ella Hubbert.

Delicious Tea Cakes.

One and one-half cups sugar, 2 eggs, ½ cup butter, ½ cup lard, ½ cup buttermilk, 2 flat teaspoonfuls baking powder, 1 flat teaspoonful soda, 1½ teaspoonfuls vanilla. Stir sugar and butter together, add eggs well beaten; mix soda in buttermilk. Mix all together with flour enough to roll.

Mrs. O. S. Stephenson.

Tea Cakes.

One cup butter, 2 cups sugar, five eggs, 1 quart flour, ½ cup buttermilk, ½ teaspoon soda, 2 teaspoons baking powder. After rolling out, sprinkle with granulated sugar and cut into shape.

Mrs. M. C. Nixon.

Old Jane's Cake.

One large cup of sugar, 1 large cup of currants, ¼ pound of butter, ½ cup milk, 2½ cups flour, 3 eggs, 1 teaspoonful baking powder, ½ nutmeg. Cream the butter, and add the sugar. Serve the cake with sauce. *Mrs. J. C. Maben.*

Cookies.

One-half cup of butter, 1 cup of sugar, 1 tablespoonful of milk, 2 eggs, 1 heaping teaspoonful of baking powder. Flour to roll out. Cream the butter; add the sugar, milk, egg, beaten lightly, and the baking powder mixed with two cups of flour, then enough more flour to roll out. Roll a little at a time. Cut out. Bake about ten minutes.

Annie Donnelly.

Lemon Filling for Cake.

Beat thoroughly the yolks of 6 or 8 eggs and 1½ cups of sugar. Then add the juice of two lemons and two slightly heaping teaspoonfuls of butter. Place this mixture in double boiler, stirring at frequent intervals until the consistency of jelly. Spread between layers of any white cake while warm. Cover cake with white icing. *Mrs. Paul E. Greene.*

Filling For Chocolate Cake.

Two cups of white sugar, ½ cup milk or cream. Boil until consistency of gum. One teaspoonful of vanilla. Beat until creams. Melt 1 piece of chocolate. Put cream on top of cake and melted chocolate on cream. *Mrs. L. C. Shropshire.*

Lemon Butter.

One lemon, 1 egg, 1 cup of sugar, a teaspoonful of butter. Grate the rind and squeeze the juice of lemon. Boil lemon, sugar, and butter, pour over beaten egg. Then pour back into pan. Stir over fire until it thickens. *Annie Donnelly.*

Doughnuts.

Beat 2 eggs, white and yolks separately. To yolks add: 1 teaspoon of salt, 1 cup sweet milk, 1 tablespoon melted butter, ½ cup sugar, mix well. Add 3 teaspoons baking powder and flour enough to roll out, as soft as possible. White of eggs added last. Roll about ½ inch thick, cut with a biscuit cutter, using a smaller cutter to cut out a hole in middle. Fry in deep fat.

Mrs. J. R. Bridges.

Dolly Varden Cake.

One pound sugar, ½ pound butter, 6 eggs, 1 cup of milk, 4 cups of flour, 2 teaspoonfuls baking powder. Bake ½ the batter, 2 layers plain—remaining ½ add 1 pound raisins and spices as for fruit cake, cloves, cinnamon and mace. Use cooked icing between with a layer of raisins or nuts.

White Layer Cake.

Whites of 5 eggs, 4 cups of flour, 2 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 2 teaspoonfuls of royal baking powder. Cook the cakes separately in layers and when cold put together with a filling of icing and cocoanut. This will make 2 good size cakes, or one very large one. *Mrs. C. S. Simmons.*

Ginger Cookies.

Half cup lard and butter, (mix well), ½ cup water (warm), 1 cup molasses, 1 cup sugar, 2 tablespoons ginger, 1 tablespoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda, flour enough to roll.

Mrs. W. S. Sutherland.

Layer Cake.

Half cup of butter, 1½ cup of sugar, cream butter and sugar, 1 cup of water, 1 cup of flour and white of 4 eggs. Cream butter and eggs, adding ½ cup water; let stand while beating eggs, then add the flour, eggs and other ½ cup water and 2 teaspoons baking powder. *Mrs. J. E. Hawkins.*

Cake Filling.

Yolks of six or eight eggs, ¼ pound of butter; ½ pound raisins, ¼ pound of citron,1 cup of nuts, spoonful of butter, season with brandy or wine, and cook in double boiler, when eggs cook a little add the fruits and cook until eggs are clear.

Mrs. A. H. Benners.

Sweet Wafers.

One egg, ½ cup sugar, 1 cup flour, ½ cup cold water, 1 tablespoon butter. Flavor with lemon or vanilla. Bake in hot wafer irons. This can be colored with pink coloring or chocolate. Roll when taken from irons and sprinkle with soft sugar.

Mrs. R. H. Pearson.

White Cake (never fails).

Three cups flour, 2 cupfuls sugar, ¼ cupful sweet milk, white of 8 eggs, ½ cupful butter, 1 teaspoonful cream tartar, ½ teaspoonful soda. Flavor.

Delicious Doughnuts.

Two cups of sugar, 3 eggs, 1 cup sour milk, 1 teaspoon of soda, butter size of an egg. Flour to make soft dough. *Mrs. Spier Whittaker.*

Aunt Dilcie's Gingerbread.

One egg, 1 cup sugar, 3 cups flour, butter the size of an egg, 1 cup hot water, 1 cup molasses, 1 tablespoon each ground ginger and cloves, ½ teaspoon ground cinnamon, 1 teaspoon soda, pinch salt. Bake in small square biscuit or cake pan.

Mrs. Ned McDavid.

Doughnuts.

One egg beaten light, 1 cup sugar, (stir in slowly), 1 teaspoon vanilla and little nutmeg, 2 tablespoons melted butter, 1 cup milk, 3½ cups flour, or enough to mold a very soft dough, 2 heaping teaspoons of baking powder. Fry in hot grease.

Mrs. W. C. Sutherland.

Sponge Cakes.

Two cups sugar, 3 cups flour, ½ cup sweet milk, 8 eggs, 2 teaspoons baking powder. Sprinkle pan to be cooked in with flour and drop in with tablespoon. *Mrs. M. C. Nixon.*

Oatmeal Cookies.

One and one-half cups sugar, 1 cup butter, 2 eggs, 4 tablespoonfuls of sweet milk, 1 teaspoonful of soda, 1 cup of raisins, 2 cups oatmeal, 2 cups flour, 2 cups nuts. Drop from spoon. *L. C. Shropshire.*

Delicate White Cake.

Two cups of white sugar, ¾ cup of butter, ¾ cup of sweet milk, whites of 8 eggs, 2½ cups of flour, 3 teaspoonfuls of baking powder. Flavor to taste. *Mrs. J. E. Hawkins.*

Fruit Layer Cake.

Yolks of 8 eggs, 2 cups of sugar, 1 cup butter, 1 cup sweetmilk, 4 cups of flour, 1 pound of raisins, 1 teaspoon each of cinnamon, cloves and spice, 2 teaspoonfuls of royal baking powder. *Mrs. C. S. Simmons.*

White Cake.

Whites of 14 eggs, 1 pound of sugar, ¾ pound of flour, ½ pound of butter, heaping teaspoon baking powder. Sift flour 3 or 4 times; put baking powder in flour. *Ellie Earl.*

Lemon Jumbles.

One egg, 1 cup of sugar, ½ cup of butter, three teaspoonfuls of milk, 2 teaspoonfuls of baking powder, 1½ teaspoonfuls of lemon extract, flour enough to mix stiff. Roll and cut thin.

Miss K. Gehes.

Ices

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> "*But when my fare saw all so light and delicate; It would not bear a bite—no, not a munch but melted away like ice.*"
> —*Hood.*

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Nesselrode Pudding, Frozen.

Boil 3 cups of chestnuts and when tender remove the shells and brown skins and beat the kernels into a pulp. Cut 1 pound of french candied fruits into small pieces and pour over this a wine glass of sherry. Put 1 cup of water with 2 cups of sugar, and boil 15 minutes. Beat yolks of 4 eggs light and stir or beat them into the boiling hot syrup until the mixture is cold. Add 1 pint of whipped cream, the fruit, wine, and 1 teaspoon of vanilla. Freeze and then stand away for an hour or so before serving.

Mrs. Fred N. Rix.

Apple Cream

1 quart cream, sweetened to taste, 3 or 4 apples peeled, and chopped fine, and put in the cream. Flavor with vanilla and freeze. Serve in red apples scooped out, after filling with the cream, put the end of the apple on again. *Mrs. M. C. Nixon.*

Pineapple Sherbet.

Take 1 can of grated pineapple and juice of 2 lemons, sugar to taste, 1½ quarts of whipped cream sweetened to taste. Chill the cream then add grated pineapple and finish freezing.

Louise Walker.

Frozen Pudding.

One generous pint of milk; 2 cupfuls of granulated sugar; a scant half cupful of flour; 2 eggs; 2 tablespoons of gelatine, 1 qt. cream, lb. French candied fruit —½ lb. will do—4 tablespoons of wine. Let the milk come to a boil. Beat the flour, 1 cupful of sugar, and the eggs together, and stir into the boiling milk. Cook 20 minutes and add the gelatine (which has been soaking 1 or 2 hours in water enough to cover it). Set away to cool. When cool add the wine, sugar and cream. Turn the crank until it begins to thicken, then add fruit and finish freezing.

Mrs. Ned McDavid.

Raspberry Ice.

One can raspberries (not sweet), ½ gal. of water put on the stove and sweeten to taste. When water has boiled hard 20 minutes, set off and turn into it the raspberries, while the water is hot. If not sweet enough, add more sugar to taste. Cool, pour in freezer, and set in ice until thoroughly chilled. Then pour in and stir 1 pint sweet milk. This makes a beautiful heliotrope colored ice.

Mrs. Ned McDavid.

Pineapple Sherbet.

Boil 3 cups of sugar with 1 cup of water, 3 minutes. Add the strained juice of 6 lemons, 2 grated pineapples and 10 peaches mashed fine, and enough cold water to make three quarts chill and when partly frozen add the beaten whites of three eggs. *Mrs. N. P. T. Finch.*

Maple Mousse.

One large cup maple syrup, with the beaten yelks of 3 or 4 eggs, cooked in a double boiler until thick enough to adhere to the spoon. When cold add it to 1 pint of cream whipped stiff, and the beaten whites of the eggs. Put this in the freezer with the stirer removed. Pack around with ice and salt and let stand 2 or 3 hours. If the cream whips well, this will make 2 quarts.

Mrs. Florence E. Jordan.

Strawberry Ice.

This is rich and velvety and very little trouble. One quart of strawberries, 1 pint of sugar, water, white of 1 egg. Let strawberries stand for an hour with sugar on them, then press through a potato masher or sieve, measure juice and add as much water as you have juice, pour into freezer and when nearly frozen add stiffly beaten white of egg and freeze. *Mrs. Hale Tarrant.*

Frozen Buttermilk.

To 2 quarts of fresh buttermilk, put 1 pound or 3 small teacups of sugar. Pour in freezer and when it is thoroughly chilled and begins to freeze add mediu sized can of grated pineapple and finish freezing.

Strawberry Sherbet.

Three quarts strawberries, cover with sugar and allow to set about an hour. Strain through a sieve. Add 1 pint water and juice of two lemons and freeze.

Mrs. E. M. Tutwiller.

Maple Mousse.

Stir a cup of maple syrup into the well beaten yolks of 4 eggs. Place in double boiler and stir mixture constantly for 15 minutes. Remove from fire and beat until light and cold, then add 1 pint of whipped cream. Pack in freezer using plenty of salt and crushed ice, and let stand 4 hours. This quantity will serve 5 persons.

Mrs. Paul E. Greene.

Ginger Water Ice.

The juice of 4 lemons. Dissolve 1 tablespoon gelatine in ¼ cup of cold water. Pour on ¼ cup boiling water, strain, add enough more cold water to make 1 quart in all. Add the juice of the 4 lemons, 1 pint of sugar, 6 ounces of preserved ginger, cut into small pieces. Freeze. *Mrs. J. R. Bridges.*

Grape Juice Sherbet.

Mix together 3 cups of grape juice, the juice of 1½ lemons, 1 cup of sugar, 1½ cups of water and a heaping tablespoon of gelatine dissolved in ½ a cup of boiling water. When thoroughly chilled, stir in the stiffly beaten whites of three eggs and freeze.

Mrs. Paul E. Greene.

Strawberry Mousse.

Rub sufficient strawberries through a sieve to make a cupful of pulp. Use either canned or fresh fruit; if canned, part of the juice may be used. Add the juice of an orange and a few drops of vanilla to the strawberyr pulp and sweeten to taste. Soak a level tablespoonful of gelatine in a fourth of a cupful of cold water, dissolve over hot water and strain into the fruit mixture, then let it stand aside in a pan of cold water stirring occasionally, until it begins to set. Now add a fourth of a cupful of sugar to a cupful of cream and whip until stiff and dry, then fold into the cream mixture. Make plain vanilla ice-cream of a pint of rich cream, half a cupful of sugar and vanilla to flavor. When it is frozen, remove the dasher from the freezer-can, draw the cream around the sides, leaving a thin layer all over the bottom and reserving sufficient to cover the top and fill the center with the fruit mixture. Let it stand packed in ice and salt for three or four hours. Turn out and garnish with a ring of strawberries; if canned, drain them from the juice. This is both delicious and beautiful.

Pickles, Preserves, Jellies

"And lucent syrops, tinctured with cinnamon."
—Keats

Virginia Mixed Pickle.

Take ½ peck of green tomatoes, 25 good sized cucumbers, cut in small pieces, 12 onions and 2 large heads of cabbage, sliced as for slaw. Sprinkle all of these with salt and let stand 24 hours, then drain well and let stand in water 24 hours; press the water thoroughly from them. Put in kettle with 2 pounds of white mustard seed, 1 ounce of ground white pepper, 2 ounces timeric, ½ ounce of powdered cinnamon and 2 ounces of celery seed with 2 pounds of sugar and sufficient good vinegar to well cover the mixture. Let this come slowly to boiling point, stir enough to prevent sticking after lifting from fire, stir in 1 pound of grated horse radish, if you can not get the fresh use that from bottles, also add ¼ pound of ground mustard mixed in a little vinegar. Stir well and put up in jars for use.

Mrs. T. L. Robertson.

Orange Marmalade.

Wash thoroughly 2 large or 3 medium seedless oranges. Slice very thin with 2 lemons. Add 3 quarts of water and let it stand 24 hours. Boil 1 hour. Add 4 pounds of sugar. Let stand 24 hours. Boil 1½ hours or until it jellies.

Mrs. N. P. T. Finch.

Green Tomato Pickle.

One peck green tomatoes, 2 big cabbages, 1 quart onions, 1 quart green pepper, 4 teacups sugar, 1 gallon vinegar, ½ box mustard, 1 box allspice, 5 cents box mace, 1 tablespoon black pepper, 1 tablespoon white mustard seed, 1 tablespoon celery seed. Chop up tomatoes, cabbage, onion and green peppers in small pieces. Boil in enough salt water to cover until tender. Add the vinegar and other things and boil for 10 minutes.

Mrs. John R. Perkins.

Sweet Peach Pickle.

Seven pounds peaches, 4 pound sugar, 1 pint vinegar. Put sugar on with a cup of water and boil it awhile, then drop peaches in and cook till you can stick a straw through them. Take up and fill your jars. Let your syrup remain on stove. Now add your vinegar with your spices, (cloves and allspice), tied up in bags if you like it. Cook this syrup until it is thick, then pour over peaches in in jars. Very fine. *Mrs. Robert Jemison.*

Sweet Peach Pickle.

Twenty-one pounds fruit, 7 lbs. sugar, 3 qts. vinegar. Pour together and let stand over night. Put 1 closed hand full of cinnamon bark, same of cloves, and spices on the next morning. Pour off vinegar and let come to a boil, then pour back on peaches. Repeat this for seven mornings, but on the seventh morning boil all together for 20 minutes.

Mrs. O. L. Stephenson.

Chow-Chow.

Three cabbages, 1 dozen bell peppers, 12 onions, 1 pound sugar, 1 gallon vinegar, 5 cents celery seed, 5 cents white mustard seed, 1 ounce timeric, 1 teaspoonful black pepper, 1 teaspoonful each of mustard, cloves and allspice, all ground. Chop vegetables; put in bag with a cup of salt and let drip over night. Then let vinegar and spices come to a boil before putting in vegetables. Then boil for ½ hour, stirring to keep from burning. Put in jars and seal. *Miss K. Gehrs.*

Pepper Mangoes.

One head white cabbage chopped, 3 onions cut fine, 4 cucumbers cut fine, ½ teacup grated horse-radish, ½ teacup white mustard seed, 2 tablespoons ground cinnamon, 1 teaspoonful ground cloves, 1 teaspoonful salt. Put 12 medium sized peppers in a strong brine for 2 days; take a sharp knife or scissors and cut the top and seed out. Save the tops to tie on after the peppers are stuffed. Fill with the stuffing, tie on tops, put in a jar and cover with a strong vinegar, to which add a cup of sugar and a little garlic. *Mrs. E. T. Douglass.*

Plum Catsup.

Five pounds plums, 1 pint Vinegar, ½ tablespoonful cloves, pinch of salt, 3 pounds sugar, 1 tablespoon pepper. Boil plums 20 minutes, in not quite a pint of water, rub through a sieve, put ingredients together and boil half an hour.

Mrs. H. E. Shropshire.

Mint Jelly.

Half peck or more of sour apples, cut them up and put them in a boiler. Cover with water and boil until done. Put them in a jelly bag and let them drip all night. Next morning take the syrup and take an equal part of syrup and sugar. Put in a pot and put a good handful of fresh mint and enough green vegetable coloring to make a pretty Nile green and let boil twenty minutes. Take mint out before pouring in glasses. *Mrs. B. H. Robertson.*

A Good Chopped Pickle.

To 1 gallon of cabbage, chopped fine, put 2 quarts of sliced, green tomatoes, 1 quart of onions chopped fine, ¼ of a cup of chopped green peppers, 1½ pounds of sugar, 4 tablespoons of salt, have in in a small bag 2 tablespoons each, of mustard, cinnamon, cloves, ginger and celery seed. Mix all well, put in bag of spices and pour over three quarts of good vinegar. Boil until cabbage is tender.

Mrs. Hale V. Tarrant.

Tomato Soy—A Delightful New England Savory.

Peel and chop fine a peck of ripe tomatoes. Then put them upon the fire in a preserving kettle, with ½ a cupful of whole cloves, ½ a cupful of whole alspice, a scant teacupful of salt, a tablespoonful black pepper, 3 red peppers and 5 onions chopped fine. Let all the ingredients boil together for fully an hour and immediately add a quart of the best cider vinegar. Bottle when cooled.

Mrs. T. O Smith.

Green Tomato Catsup.

One gallon tomatoes, 3 tablespoons salt, 2 tablespoons black pepper, 1 tablespoon each of ground mustard, ginger, spice and celery seed. One teaspoon ground cloves, 1 pint chopped onions, 1 quart cider vinegar, 1 quart sugar. Cook 20 minufes and bottle. Cooked down thick this makes a delicious pickle. It is best to grind the tomatoes and onions in meat grinder. *Mrs. Ned McDavid.*

Chow-Chow.

Two gallons cabbage, chopped fine, 3 tablespoons mixed mustard, 2 tablespoons black pepper, 2 tablespoons alspice, 2 tablespoons cloves, ¾ pint white mustard seed, ¼ pint salt, 1 pint chopped onions, 4 pounds sugar, 1 pint celery or 1 tablespoon celery seed, 3 quarts strong vinegar. Boil all together until thick. *Mrs. T. O. Smith.*

Tomato Sweet Pickle.

Slice 5 pounds of green tomatoes, 3 pounds of sugar, 2 pounds of raisins; soak the tomatoes over night in weak brine, let them simmer 1 hour in alum water, then scald in ginger tea, then cook in the syrup until thick. Season with cinnamon and ginger; cook the raisins a short while; slice the ginger root; two quarts of vinegar is enough to make syrup.

Mrs. A .H. Benners.

Cranberry Jelly.

Put 3 pints of washed cranberries in a granite stew pan; on top of them put 3 teacups of granulated sugar and three gills of water. After they begin to boil cook ten minutes, closely covered and do not stir. Remove the scum, press through potato masher. This will jelly firmly when cold.

Mrs. S. E. Greene.

Chili Sauce.

Twelve large tomatoes (ripe), 4 large onions, 4 green peppers, 1 tablespoon salt, 4 tablespoons sugar, 2 cups vinegar. Chop onions and peppers very fine, add tomatoes (peeled), add salt, sugar and vinegar. Let this simmer for two hours; add 2 teaspoons mace, 2 teaspoons cloves, 2 teaspoons cinnamon. Cook a few minutes longer; bottle.

Mrs. W. C. Sutherland.

Sun-Cooked Strawberry Preserves.

One heaping quart of berries, 1 level quart of sugar. Put sugar on in just enough water to melt it and let it come to a boil, then put berries in and let them boil for 5 minutes. Pour out in very shallow platters and put in the sun for twenty-four hours or else until the syrup thickens. Put up in jars without heating. *Mrs. Spier Whittaker.*

Candy

✠

"The dainty last to make the end more sweet."
—Shakespeare.

✠

Chocolate Fudge.

Quarter cake of Baker's chocolate, 3 cups of sugar, ⅛ of a pound of butter. Boil until the mixture thickens, beat about fifteen minutes after removing from fire and flavor with extract of vanilla; pour in a buttered dish and cut in squares.

Katherine Kirkman.

Wythville, Va., Receipt for Candy.

Two cups brown sugar, 1 cup nuts, white of 1 egg. Cover sugar with water, boil until syrup will spin a heavy thread. Pour over beaten eggs, beat thoroughly, add nuts. Pour on a marble slab and cut into squares. Flavor to suit taste.

Mrs. O. T. W.

Sea Foam Fudge.

Three cups of light brown sugar, 1 cup of cold water, 1 tablespoonful of vinegar, bring it gradually to a boil; do not stir. Boil steadily until a little dropped into cold water forms hard balls. Take it from the fire. Beat stiff the whites of 2 eggs. When the syrup has stopped bubbling pour on the eggs and beat well. When this begins to stiffen flavor with 1 teaspoonful of vanilla. Add a cupful of chopped nuts. Pour on greased pans and mark off in squares. *Mrs. T. L. Robertson.*

Fluffy Ruffle Kisses.

Beat the whites of 4 eggs to a stiff froth with 1 teaspoonful of vanilla and ½ pound of powdered sugar, beginning to whip in the sugar as soon as the eggs become frothy and beat until it forms a sponge that can be cut with a knife. Spread a baking tin with buttered paper, dip a teaspoon into cold water, and drop the egg and sugar by the spoonful upon the paper. Put at once into a quick oven and bake until they are firm to the touch. They must be closely watched or they will burn easliy. One may slip pecan meats into each before putting in to bake. *Rose Owen McDavid.*

Mexican Candy.

Put into a sauce pan or chafingdish 2 cups of brown sugar and 2-3 of a cup of milk. Boil gently until a little put in cold water can be rolled into a ball between the fingers. It will take from seven to ten minutes to reach this stage. Stir steadily while boiling, as it will scorch easily. Add a lump of butter the size of an egg, and when this is melted, remove from the fire and beat a little. Stir in quickly a pound of English walnuts and pecan meats chopped. Beat hard, and turn into buttered tins to harden. Wet a knife in hot water and smooth top; cut or break in pieces. *Rose Owen McDavid.*

Cream Candy.

Four cups sugar, ¾ cup vinegar, ¾ cup water, 1 teaspoonful butter. When it begins to boil well add a pinch of soda. *L. C. Shropshire.*

To Candy Orange and Lemon Peel.

Throw the peel as you collect it into salt water and allow it to remain there for a couple of weeks, then remove from the brine, wash well in cold water. Drain from the water, and drop into a thin syrup made in the proportion of 1 pound of sugar to 1 pint of water; simmer slowly until the syrup has almost boiled away; then remove from the fire. Stir until quite white, when the peel may be taken from the syrup and drained, rolled in granulated sugar, and when quite dry packed in jars between layers of waxed paper.

Caramel Candy.

Take 3 cups of white sugar, 1 cup of sweet milk, a lump of butter as large as a walnut. Put it on to boil. Take 1 cup of white sugar and put in a fry-pan and let it melt and brown. Then pour together while boiling. Let it boil until it begins to get thick, then take ½ cup of black walnuts and then cut them up. When done put them in, and enough vanilla for a nice flavoring. Beat until soft and smooth. Just before hard pour on a marble top and mark the squares before it gets cold.

Mrs. B. H. Robertson.

Cocoanut Candy.

One large cocoanut, 4 cups of sugar. Dissolve 4 cups of sugar in milk of cocoanut. Cook until it ropes. Remove from stove. Stir until cool and add grated cocoanut. Pour out on buttered dish and cut when cold. *Agnes Terrell.*

French Candy.

Two cups sugar, 1 cup cold water, 1⅛ of spoon cream of tartar. Stir until sugar is dissolved, then boil until it will spin a thread. Pour in a platter, cool until it will retain the indenture of finger. Beat with silver knife, work this up to the consistency of dough then cut out into small round pieces, in the center of which place the kernel of an English walnut.

Mrs. A. E. Grace.

Tandy Fudge.

Two cups sugar, (white), ¾ cup sweet milk, 2 ounces Baker's chocolate. When it comes to a boil, time, and boil exactly 3 minutes. Remove from fire add 2 tablespoonfuls butter, 1 teaspoonful vanilla. Beat until almost cold, add 1 cupful English walnuts, beat again until it begins to thicken. Pour into buttered dish, make into squares.

Mrs. C. E. Tandy.

Heaven Candy.

Two cups sugar, ¾ cup corn syrup, ½ cup water, pinch of salt. Boil until hard in water and pour slowly into the well beaten whites of 2 eggs. Flavor with vanilla and when a little stiff add a cup of nuts. Beat until very stiff and pour in buttered dish and cut in squares. *Mary Beard.*

Molasses Candy.

One cup of molasses, 2 cups of sugar, 1 teaspoonful of vinegar, vanilla and small piece of butter. Add a little water. Boil ten minutes, then cool enough to pull. *Annie Donnelly.*

Grape Fruit Rind Crystalized.

Cut the rind of the fruit in slender cubes, and soak in clear water for two days. Then boil until the rind is clear. Make a syrup of granulated sugar and water; drop the pieces of rind in the hot syrup and let cook three hours. Dip in sugar.

Creme de mint cherries served in chocolate ice cream is delicious. *Mrs. T. C. Thompson.*

Peanut Candy.

One cup of white sugar, 1 cup of peanuts, (chopped). Put sugar into a smoking hot frying pan. No water. Stir until dissolved, add peanuts and turn immediately into a buttered tin pan. Cut into squares. *Annie Donnelly.*

Coffee

> *"All hail the cup that brings good cheer*
> *And never makes our words or actions queer."*

Drip Coffee.

Have fresh water boiling; 1 tablespoon of grounds to 1 cup of boiling water. Pour water over grounds in filterer and set back where it will steep and keep hot but not boil. It is best to serve scalded milk with this.

Substitute for Cream. Beat the white of an egg, put to it a small lump of butter and pour the coffee into it gradually, stirring it so that it will not curdle.

Old Fashioned Boiled Coffee.

One tablespoonful ground coffee for each cup, and one for the pot. Into the grounds stir a little beaten egg; put them into the pot and add a little cold water, so the egg will not coagulate when boiling water is added. For each tablespoonful of coffee used, put 1 cup boiling water. As soon as the coffee boils up, put aside in a hot place and settle with a little cold water poured through the spout.

From an Old Receipt Book.

Beverages

*"We'll take a cup of kindness yet,
For Auld Lang Syne."*

Fruit Punch.

Two cups sugar, 1 cup water, 1 cup cold tea, 1 quart bottle apollinaris, 1 pint strawberry syrup, juice of five lemons, juice of five oranges, 1 can grated pineapple, ½ pint marashino cherries. Make syrup by boiling sugar and water 10 minutes, add tea, fruit juices and syrups. Let stand ½ an hour, then add enough ice water to make 1½ gallons liquid; turn bowl over a piece of ice, add cherries and apollinaris water. This amount will serve 50 people.

Blackberry Cordial.

Boil the berries; not too long. Squeeze out the juice. To a quart of juice add ½ pound sugar; boil and skin well. Add to it while boiling, ginger, allspice, cloves and cinnamon. Have these whole and tied in a bag. Do not let juice boil long after adding spices. When cool, add 1 quart of best brandy or whiskey to every gallon of cordial.

Hot Spiced Cider.

Put unground mace, cloves, allspice, cinnamon, in cider to steep; strain and add dustings of nutmeg. Serve in hot dish with cups on tray, or a silver cake basket and silver tureen decorated with holly or grapes.

Jamaica Ginger Beer.

One bottle of Jamaica ginger extract, 1 ounce of cream of tartar, 6 quarts of water, 1 pound of sugar. Stir until sugar is melted, then put in the grated peel of a lemon and heat blood warm. Add a teaspoonful of brewer's yeast. Stir well and bottle, wiring down the cork. It will be fit for use in 4 days. This is a good drink for winter evenings, and when one has a cold.

Egg Nogg.

Take 3 gills of rum, 1 gill of brandy, 1 quart of cream, 1 pound of powdered sugar, 1 nutmeg grated, 1 teaspoonful of ground mace and 10 eggs, beaten whites and yolks separately. Beat the yolks to a cream. Add to them the other ingredients, adding the whites beaten to a stiff froth just before the cream. Then serve.

Twelfth Night Bowl.

Allow 1 egg, and 1 tumbler sweet hot cider to each person. Beat 6 eggs....yolks, and 1 cup of sugar until thick. Add stiffly beaten whites, nutmeg, cinnamon and cloves to taste. Turn in cider; beat until frothy. Serve in hot bowl decorated with holly, artificial cherries, grapes and ferns.

Discoveries

"Full of wise saws and modern instances."
—Shakespeare.

To Wash Blankets and Flannels.

Draw your bath tub half full of cold water. Then slice up one bar of ivory soap, and when well dissolved add 14 large tablespoons of pulverized borax, put this into the water, then put in your blankets and let them remain all night. (They require no rubbing.) Next morning drain off that water, and rinse in three cold waters. Wring them out and hang in the sun. A splendid receipt.

Mrs. A. H. VanHoose.

To Clean Black Lace.

Take the lace and wipe off all the dust carefully with a cambric handkerchief; then pin it on a board inserting a pin in each projecting point of the lace. Sponge it all over with table beer and do not remove the pins until it is perfectly dry. It will look quite fresh and new. *Mrs. R. H. Pearson.*

Keep in the house a box of oats and when the children or other members of the family come in with wet feet, fill the wet shoes with oats and set away in a warm place. The oats absorb the moisture, expand and keep the shape of the shoe, and leave them dry and soft. Pour the oats back in the box, as they may be used again and again..

Mrs. Ned. McDavid.

To Clean Oil Paintings.

Sponge the painting carefully with pure soap and luke warm water, and dry thoroughly with a soft cloth. Then, with a piece of chamois skin dipped in sweet oil, rub all over the surface of the picture. The result will be a pleasant surprise.

To Fold a Man's Coat.—Lay it out perfectly flat with the wrong side down; the sleeve should be spread out smoothly, and then folded back to the elbow until each end of the sleeve is even with the collar. Fold the reverse back, and then double the coat over, folding it directly in the center seam and smoothing it out carefully so that there may be no wrinkles. The coat is then ready to place in the trunk or on the closet shelf. Unless space is limited do not turn up the tails when folding a coat.

For a derby hat that has become smashed, hold a lighted match inside the hat, close to the broken spot. By the time the match has half burned out, you will find that the hat has become soft. Then brush it vigorously with a stiff brush for a moment. It will regain its former smoothness and look as if nothing had marred its surface.

Place a piece of block ammonia in a small jar in the living room or hall. Pour ordinary cologne water over this. It makes a faint, pleasant odor of which one is hardly conscious and freshens the air.

A very painful wound, either cut or jagged, may be eased almost instantly by holding it over burning woolen cloth sprinkled with sugar.

Sandwiches.—When preparing sandwiches for a large company they frequently have to be made a number of hours before they are needed. If a napkin is rinsed in hot water and wrapped around the sandwitches, which should then be put in a cool place, when used they will be found as fresh as if just made.

In traveling on a sleeper at night, turn your dress skirt wrong side out, and pin it securely with safety pins to the curtains of the berth. Be sure to take a thick fold, and use stout pins. The skirt will not then become mussed.

The life of many a valuable dog might be saved if it were generally known that undiluted spirits of camphor is an antidote for strychnine. Give him 2 or 3 tablespoons and if he does not seem better right away give another dose.

If someone gives you a puppy and he keeps you awake all night crying, warm a brick and slip it into a covering of fur or old wool, and he will cuddle to it and go to sleep. *G. H.*

If one accidently drops a drop of Carbolic acid on the hand, dip a feather or other soft object quickly into tincture of iodine and touch the spot. No blister will form or burn be felt.

A dying fire may often be coaxed into life by scattering over the embers a tablespoonful of granulated sugar.

If soot should fall on the carpet, cover it with salt before sweeping up. It will then be removed cleanly and easily.

Have the top of the lower step of the back stair hinged, and put a back inside. It will form a box-like place for the children's rubbers, and the step will form a seat for them to stop and put them on.

Saw off the seat of an old rocker, leaving the back and arms, pad these and cover with chintz. It will afford great comfort to one who is bed-ridden. No mass of pillows can give such comfort.

To remove pecan nuts without breaking, pour boiling water over the nuts and let stand until cold; then, when cracking, strike on the small end of the nut. An Italian secret.

If you are horrified to find your soup too salty add a few slices of raw potato and cook a few minutes longer. The potatoes absorb the surplus salt.

For the Children

"Children, see the wonder here
Her magic oven soon could bake
The mighty witch who caused such fear.
She, too, became a ginger-cake."
—Grimm's Hansel and Gretel.

Crispy Grits

Put boiled grits into a baking powder can to harden. Next morning dip can in hot water, turn out and slice in thin round cakes. Have yolks of 2 eggs well beaten and seasoned with salt. Dip grits cakes into the egg and fry brown and crisp, draining on brown paper. This is a good breakfast dish. For luncheon it may be varied by sweetening the egg and flavoring with cinnamon.

Golden Eagles.

Make a short biscuit dough; roll thin; cut about the size of a 10 or 20 dollar gold piece, stick with a fork. Brush carefully on top with white of egg. Don't let egg get on sides, sprinkle top with sugar. Lift carefully with batter-cake turner into the pan and bake. Piled high on a plate these resemble a plate full of gold money.

Santa Claus Sandwiches.

Place seedless raisins and dates in a pan, cover with warm water for 5 minutes. Drain off and chop fine; chop also some nuts. Make a paste of these with lemon juice or grape juice and spread between thin slices of bread cut round or between butter thin crackers.

Peter Pans.

One-half cup equal parts of butter and lard, one-half cup of dark brown sugar, one egg, well beaten, one-half cup Porto Rico molasses, two-thirds cup of slightly soured milk, one teaspoon of powdered cinnamon, one teaspoon of vanilla extract. In two cups of sifted flour thoroughly blend one teaspoon of soda, one-half cup each of finely chopped raisins and nuts. Cream butter and lard with sugar; add the ingredients in the order given, beating all very thoroughly; bake in well-buttered small patty tins or drop on well-buttered tins and bake in hot oven.

Good Housekeeping.

Cross-eyed Biscuits.

Make a short biscuit dough; roll thin; cut with small biscuit cutter. With small thimble cut two eyes in half of the cut out biscuits. Cut near together on each side of the biscuit to resemble real eyes; place the whole biscuit and the biscuit with eyes in the pan and bake. When cool, spread a whole biscuit with jam or jelly and press on this a biscuit with eyes. The jam presses up in the holes. The round bits of dough cut by the thimble may be baked also to form "doll biscuit."

Mrs. Ned McDavid.

Pink Milk.

Beat 2 eggs to a foam, add sugar and flavoring to taste and stir it into a pint of rich milk. A few drops of fruit coloring to turn it pink makes it attractive to the little ones. When they tire of it in liquid form add a junklet tablet, and serve it in little cups.

For another get a milk shaker and a tall glass and make this into a milk shake, adding nutmeg to the flavoring.

Wafers.

One pound flour, 2 tablespoonfuls of butter, a little salt. Mix with sweet milk into a stiff dough. Roll very thin, and cut with a biscuit cutter. Roll these again until they are as thin as writing paper and the board can be seen through the thin dough in places. They should then be about the size of a bread and butter plate. Stick with a fork. Flour the pan, slip carefully in and bake not too brown. Put a bit of butter in the center of each when laid on the plate; while hot sprinkle a little sugar over this and stack them up and serve. These are also nice for the invalid's tray.

Stains

✠

"Yet here's a spot."
—Lady Macbeth.

✠

Scorch Stains—Wet the scorched place, rub with soap and bleach in the sun.

Mildew.—Soak in weak solution of chloride of lime for several hours. Rinse in cold water.

Sewing-machine Oil Stains—Rub with lard. Let stand for several hours, then wash with cold water and soap.

Ink Stains.—Wet with spirits of turpentine or soak in sour milk and after three hours wash in hot water.

Vaseline Stains—Saturate the spot with ether and lay a cup over it to prevent evaporation until the stain ir removed. Use the ether with very great care.

Grease Spots.—Warm some flour; place hand underneath the cloth and rub well with flour, repeating the process. If fixed by long standing use either naphtha or chloroform away from either fire or artificial light.

Pitch, Wheel Grease, Tar Stains—Soften the stains with lard, then soak in turpentine. Scrape off carefully with a knife all the loose surface dirt; sponge clean with turpentine and rub gently till dry. Magnesia is good to take off axle grease stains.

Chocolate and Cocoa Stains—Wash with soap in tepid water.

Iodine Stains—Wash with alcohol, then rinse in soapy water.

Grass Stains.—Saturate the spot thoroughly with kerosene, then put in the washtub.

For sprains.—The white of an egg and salt mixed to a thick paste is excellent.

Soot Stains—Rub the spots with dry cornmeal before sending the clothes to the wash.

For burns.—Lime water, olive oil and glycerine, equal parts applied on lint. *Miscellaneous Clippings.*

Blood Stains.—Soak in cold salt water; then wash in warm water with plenty of soap; afterward boil.

Iron Rust—Soak the stain thoroughly with lemon juice; sprinkle with salt and bleach for several hours in the sun.

To Clean Bronze.—Dust it carefully first, then wipe it with a soft cloth slightly moistened with sweet oil, and polish it with a very soft chamois skin.

Hot tea and Coffee Stains—Soak the stained fabric in cold water; wring; spread out and pour a few drops of glycerine on each spot. Let it stand several hours; then wash with cold water and soap.

To boil a cabbage.—A cabbage is rendered more wholesome if boiled in two waters; the first carries off the oil, which is contained in cabbages and to some persons proves very unwholesome.

To make a mustard plaster.—Mix the mustard with the white of one egg until it forms a smooth paste, then spread it between two thicknesses of soft muslin before placing it upon the affected part.

Dining-table Stains.— To remove white stains caused by a hot dish from the dining table thrust a shovel into the fire until it has reached white heat, and then hold it over the stains as near as possible without running any risk of burning the table. The color is restored almost instantly.

Varnish and Paint—If the stain is on a coarse fabric dissolve by saturating with turpentine; use alcohol if on a fine fabric. Sponge with chloroform if a dark ring is left by the turpentine. Be very cautious not to use either the chloroform or turpentine where there is either fire or artificial light.

To treat a child with convulsions.—Place him in a hot bath, to which some mustard has been added, as quickly as possible. A cloth wrung out of cold water and changed as soon as it becomes hot should be wrapped about his head. After being sponged off, roll him in a blanket and try to induce sleep. If another convulsion occur repeat the bath.

Fruit Stains.—Stretch the fabric, (wet with salt), containing the stain over the mouth of a basin and pour boiling water on the stain. In cold weather fruit spots can frequently be removed by hanging the stained garments out-of-doors over night. If the stain has been fixed by time soak the article in a weak solution of oxalic acid or hold the spot over the fumes of sulphur. Butter, rubbed on fruit, tea or coffee stains, and washed in boiling water and soap will remove them.

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